Biscotti, Torte, Focaccia, and More

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THE ITALIAN ISSUE

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The Secret to Perfect **Tiramisù**

Recipes from a **Tuscan Farmhouse Kitchen**

FEATURING

Magical Maritozzi
A Roman Breakfast Bun

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JULY/AUGUST 2022 VOLUME 8, ISSUE 4

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ADVERTISING

ESPRESSO AND AMARETTI SEMIFREDDO

A generous handful of airy almond macaroons, crumbled into pieces and swirled into our Lavazza Espresso-spiked semifreddo, lends pleasing crunch to each refreshingly cold spoonful of the partially frozen, mocha-flavored dessert.

Makes about 10 servings

- ⅓ cup (80 grams) plus 1 tablespoon (15 grams) cold water, divided
- ½ teaspoon (2 grams) unflavored gelatin
- 1½ cups (360 grams) cold heavy whipping cream
- ½ cup (100 grams) granulated sugar
- 6 tablespoons (90 grams) brewed Lavazza Espresso
- ½ teaspoon (1.5 grams) kosher salt
- 6 large egg yolks (112 grams)
- 1 cup (85 grams) crumbled amaretti cookies
- ½ cup (60 grams) cacao nibs

Garnish: crumbled amaretti cookies

1. Line a 9x5-inch loaf pan with plastic wrap, leaving a 4-inch overhang on all sides. Place pan in freezer until ready to use.

2. In a small bowl, place 1 tablespoon (15 grams) cold water; sprinkle gelatin on top, and let stand until hydrated, 3 to 5 minutes.

3. In the bowl of a stand mixer fitted with the whisk attachment, beat cold cream at medium-high speed until soft peaks form. Transfer to a medium bowl; cover and refrigerate.

4. In a small heavy-bottomed saucepan, whisk together sugar, espresso, salt, and remaining ⅓ cup (80 grams) cold water. Bring to a boil over medium heat, stirring occasionally, until sugar dissolves; cook until a candy thermometer registers 240°F (116°C), about 14 minutes. Add gelatin mixture, and whisk until completely dissolved.

5. Clean bowl of stand mixer and whisk attachment. Using the whisk attachment, beat egg yolks at high speed until thick and pale, 3 to 4 minutes. Reduce mixer speed to medium; add sugar mixture in a slow, steady stream, and beat until pale, thick, and completely cool, about 3 minutes.

6. Fold one-third of whipped cream into egg yolk mixture until just combined. Gently fold in one-third of whipped cream until just combined; gently fold in crumbled cookies, cacao nibs, and remaining whipped cream. Spoon and spread mixture evenly into prepared pan. Cover and freeze overnight.

7. Uncover semifreddo; invert onto a serving plate. Remove loaf pan, and discard plastic wrap. Using a small offset spatula, smooth sides, if needed. Garnish with crumbled cookies, if desired. Serve immediately.

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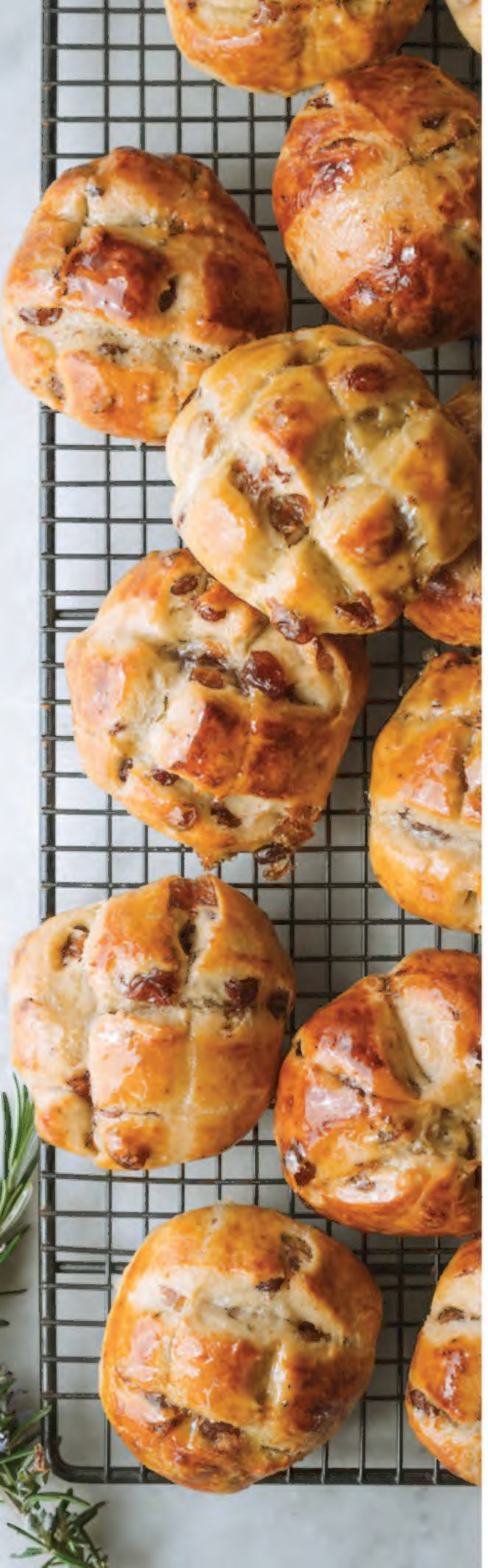

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All recipes in each issue pass through the hands of the *Bake from Scratch* test kitchen. Each is flavorful and distinctive and developed with your unique tastes in mind.

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CIAO, BAKERS!

At long last, *Bake from Scratch* has journeyed to the delicious land of Italy, the birthplace of focaccia, tiramisù, and, of course, Nutella.

This issue represents a baker's pilgrimage to Italy, with a stop at a beautiful *forno* (bakery) in Florence, a baking class in Giulia Scarpaleggia's Tuscan kitchen, and a pasta primer with Fernanda Giamello in Alba. You can even join me on my own personal Roman breakfast quest, where Katie Parla helped me get acquainted with the cream-filled and pillowy-soft *maritozzo* (try our recipe on page 111) and embrace the pizza-for-breakfast lifestyle. Though this issue will feel like a coffee table book—with its spectacular photography from our longtime photographer-at-large Joann Pai—we still have plenty of recipes to bring intense perspective on the Italian baking tradition. From an essential guide to tiramisù to a deep dive on new ways to use Nutella (featuring our exquisite cover star, Chocolate Hazelnut-Filled Biscotti), we celebrate every facet of the rustic beauty that Italian cuisine is known for. No other feature captures this like La Dolce Vita, our tasty travelogue that traces the itinerary we followed to produce this issue. Joann, Brooke Bell, and I blazed country roads and hairpin mountain turns to explore the fine flavors of Liguria, Toscana, Piemonte, and more. As you flip through, keep an eye out for the *glossario* entries scattered throughout this issue—they'll give you insight into classic Italian phrases and baking terms.

But that's just the tip of the Italian boot. In fact, we were so overwhelmed with the many beautiful facets of Italian cuisine that we had to keep our focus mainly on northern Italy, with only a brief trip to Rome. Don't worry, though—we will be returning to the lovely Mediterranean gem and its southern environs very soon. I can't go long without a taste of my favorite aperitivo, Campari Royale.

Until then, please enjoy our love letter to the Italian art of baking. We hope you find it as eternally enchanting as the country itself.

Happy baking,

Brian Hart Hoffman
Editor-in-Chief

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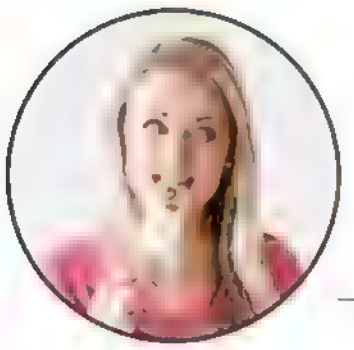
Pizza image by Ed Anderson.

2 ½ cups C&H® Sugar.
3 cups fresh figs.
70 minutes until it's ready.
5 minutes and it's all gone.
The Recipe for Happiness Starts with C&H



HALEY WILLIAMS, the founder of the baking blog If You Give a Blonde a Kitchen, *shares two delicious recipes perfect for summer. Her Chocolate Zucchini Cake makes the most of fresh summer produce, while her pancakes incorporate crunchy granola. Both make delicious use of C&H® Sugar.*

CHOCOLATE ZUCCHINI CAKE

This Chocolate Zucchini Cake is a sweet, tender cake made moist by fresh summer squash and extra sweet with C&H® Granulated Sugar and C&H® Light Brown Sugar.

Makes 1 (13x9-inch) cake

Recipe by Haley Williams
Follow: *@IfYouGiveABlondeAKitchen*

Cake:
2 cups (250 grams) all-purpose flour
¾ cup (64 grams) unsweetened cocoa powder
1½ teaspoons (7.5 grams) baking soda
½ teaspoon (2.5 grams) baking powder
½ teaspoon (3 grams) salt
¾ cup (150 grams) C&H® Granulated Sugar
¾ cup (165 grams) firmly packed C&H® Light Brown Sugar
¾ cup (168 grams) vegetable oil
¼ cup (57 grams) unsalted butter, melted
¼ cup (60 grams) sour cream, room temperature
1 teaspoon (4 grams) vanilla extract
4 large eggs (200 grams), room temperature
3 cups (350 grams) shredded zucchini, patted slightly dry
½ cup (85 grams) 60% cacao semisweet chocolate chips

Frosting:
1 cup (227 grams) unsalted butter, room temperature
1¾ cups (210 grams) C&H® Confectioners Sugar
½ cup (43 grams) unsweetened cocoa powder
1 to 3 tablespoons (15 to 45 grams) whole milk
1 teaspoon (4 grams) vanilla extract

1. Preheat oven to 350°F (180°C). Line a 13x9-inch baking pan with parchment paper.
2. For cake: In a large bowl, whisk together flour, cocoa, baking soda, baking powder, and salt.
3. In another large bowl, beat granulated sugar, brown sugar, oil, melted butter, sour cream, and vanilla with a mixer at medium-high speed until well combined, about 2 minutes. Add eggs, and beat until combined, about 1 minute. Using a rubber spatula, fold sugar mixture into flour mixture just until combined. (Do not overmix.) Stir in zucchini and chocolate chips just until combined. Pour into prepared pan, spreading evenly.
4. Bake until a wooden pick inserted in center comes out with little to no crumbs, 30 to 35 minutes. Let cool completely in pan.
5. For frosting: In a large bowl, beat butter with a mixer at medium speed until light and fluffy, about 2 minutes. Add confectioners sugar and cocoa, and beat until combined. Add milk, 1 tablespoon (15 grams) at a time, and vanilla, and beat until smooth. Transfer frosting to cooled cake, and use an offset spatula to spread evenly. Store in an airtight container for up to 3 days.

Note: *For the zucchini, pat until slightly dry. The squash should still have a little moisture in it when adding it to the cake batter.*

BROWN SUGAR OATMEAL PANCAKES

Brown Sugar Oatmeal Pancakes are the perfect treat for breakfast. Top a fresh stack of pancakes with homemade granola and enjoy!

Makes 10 pancakes

Recipe by Haley Williams
Follow: *@IfYouGiveABlondeAKitchen*

Granola:
- 1 cup (80 grams) old-fashioned oats
- ⅓ cup (38 grams) coarsely chopped pecans
- 2 tablespoons (28 grams) firmly packed C&H® Light Brown Sugar
- 2 tablespoons (28 grams) coconut oil, melted
- ¼ teaspoon ground cinnamon
- Pinch salt

Pancakes:
- 1 cup (125 grams) all-purpose flour
- ⅔ cup (53 grams) old-fashioned oats
- ⅓ cup (73 grams) firmly packed C&H® Dark Brown Sugar
- ½ teaspoon (2.5 grams) baking soda
- ¼ teaspoon (1.5 grams) salt
- 1 cup (240 grams) whole buttermilk
- 1 large egg (50 grams)
- 2 tablespoons (28 grams) coconut oil, melted

Maple syrup, to serve

1. Preheat oven to 325°F (170°C). Spray a 12x9-inch baking pan with cooking spray.
2. For granola: In a medium bowl, combine oats, pecans, brown sugar, coconut oil, cinnamon, and salt. Spread evenly on prepared pan.
3. Bake until golden brown, about 25 minutes, stirring twice during baking to prevent burning. Transfer to a large piece of foil, and let cool.
4. For pancakes: Heat a griddle pan or cast-iron skillet over medium heat. Spray with cooking spray.
5. In a large bowl, whisk together flour, oats, brown sugar, baking soda, and salt.
6. In a small bowl, whisk together buttermilk, egg, and coconut oil. Add buttermilk mixture to flour mixture, and stir just until dry ingredients are moistened.
7. Drop batter by ⅓ cupfuls onto pan or skillet, and cook until edges are dry, bubbles form on top, and pancakes become small. Turn, and cook until golden brown.
8. Stack desired number of pancakes on a plate. Top with granola, and serve with maple syrup.

Notes: *Vegetable oil or canola oil may be used in place of coconut oil.*

To keep the pancakes warm before serving, preheat oven to 250°F (130°C). Place cooked pancakes on a baking sheet in the oven to keep warm until serving.

THAT'S AMORE

ITALIAN INGREDIENTS WE LOVE

FOR A TASTE OF ITALY IN YOUR OWN HOME KITCHEN, WE'VE GATHERED SOME OF OUR FAVORITE ITALIAN BAKING STAPLES, FROM THE BELOVED NUTELLA TO THE EXQUISITE AMARENA CHERRY

FOR CHOCOLATE LOVERS

Many Americans have already embraced this Italian chocolate hazelnut spread from the Piemonte region with open arms, and it's really no wonder why. Delightfully rich, creamy, and chocolaty and accented with toasted, nutty notes of hazelnut, Nutella makes even the most ordinary bakes extraordinary. If you're looking for recipes that let this wonder ingredient shine, be sure to check out our 4 Ways with Chocolate Hazelnut Spread feature, starting on page 85.

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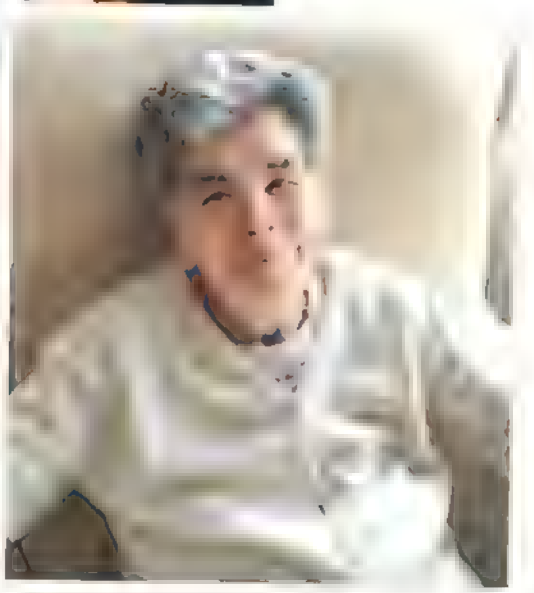
A TASTE OF NORTHERN ITALIAN TRADITION

GIULIA CIAGHI, A READER FROM TRENTO, ITALY, SHARES HER STORY OF TRAVELING TO THE US FOR COLLEGE AT 19 WITH HER GRANDMOTHER'S RECIPES TO COMFORT AND REMIND HER OF HOME



What brought you to Boston, Massachusetts, alone at 19? What was it like being away from family?
Giulia Ciaghi: I came to Boston for college. I went to Boston University, where I got a bachelor of arts and a master of science. The first few months were hard, especially because my English was not so good and that was my first time being alone and away from my family.

What part of Italy did your grandmother live in?
GC: My [maternal] grandmother was from Trento, Italy. Trento is a small city up north, close to the border with Austria on the Italian Alps.

What was it like growing up with Italian and French influence in the kitchen?
GC: So, my mother's mom was Italian, while my father's mother was French. They both made amazing food, but they had very different ways of doing it. The Italian grandmother would make easy comfort food. Easy to replicate and quick to make. On the other hand, the French grandmother would make very elaborate cuisine. Her recipes were always quite demanding, and they would require a lot of time to make.

Does your entire family enjoy baking? When did you start baking?
GC: Because my mother never really liked cooking nor baking, I started doing it quite early in life. I would say that I was probably about 15 years old when I started baking seriously. I would bake Christmas cookies, crostata, and many chocolate cakes.

What are some of your favorite traditional Italian desserts?
GC: I would say that tiramisù is one of my favorites. My grandmother's Torta di mele, or Italian apple cake, was a favorite of everyone in my family. It was one of the main recipes I would bake when homesick.

What are some of your fondest memories of visiting your grandparents growing up?
GC: When I was little, during the summertime, my parents had to work, so I used to spend it in a little village up on the mountain with my [maternal] grandparents. I remember in the morning while walking my dog, I used to stop by a nearby house to pick up freshly made bread. However, one day, they stopped doing that, so my grandma and I started making our own bread, and that is one of my best memories. Bread is so cheap that people would rather buy it than make it, but the village nearby was too far for us, so making the bread was actually cheaper. Making the dough, seeing it rise, and the fresh smell while baking it were amazing feelings, but the best one was spreading Nutella on the still-warm bread and having a big crunchy bite early in the morning.

TORTA DI MELE

Makes 1 (8-inch) cake

Recipe by Giulia Ciaghi

Blooming with apples, this Italian apple cake is a true celebration of tradition. While other apple-centric bakes often rely on warm spices for an added kick, no spices are used in traditional torta di mele, *letting the richness of the cake and the sweet, fruity bite of fresh apples shine. Layered with a simple frosting and apricot jam, this cake offers a taste of northern Italy in every bite.*

Cake:

- 4 large eggs (200 grams), separated and room temperature
- 1¼ cups (250 grams) granulated sugar, divided
- 1 teaspoon (4 grams) tightly packed lemon zest
- 1 teaspoon (5 grams) fresh lemon juice
- 1 teaspoon (4 grams) vanilla extract
- 1 cup (240 grams) whole milk, room temperature
- ⅔ cup (149 grams) olive oil
- 3¼ cups (406 grams) all-purpose flour
- 1 tablespoon (15 grams) baking powder
- ½ teaspoon (3 grams) fine sea salt
- 30 (⅛-inch-thick) slices (90 grams) Pink Lady apple (about 1 cup)
- 1 cup (120 grams) ¼-inch-chopped Pink Lady apples

Filling:

- 1½ cups (180 grams) confectioners' sugar
- 1½ tablespoons (21 grams) unsalted butter, softened
- 1½ tablespoons (22.5 grams) whole milk
- 1 cup (260 grams) apricot fruit spread*, divided

1. Preheat oven to 350°F (180°C). Spray 3 (8-inch) round cake pans with baking spray with flour. Line bottom of pans with parchment paper.

2. For cake: In the bowl of a stand mixer fitted with the whisk attachment, beat egg yolks at medium speed until frothy. With mixer on medium-low speed, add 1 cup (200 grams) granulated sugar in a slow, steady stream, beating until combined. Increase mixer speed to medium, and beat until light and fluffy, about 4 minutes. Beat in lemon zest and juice and vanilla. With mixer on medium speed, gradually add milk and oil, beating until combined. Transfer mixture to a large bowl.

3. Clean bowl of stand mixer and whisk attachment. Using the whisk attachment, beat egg whites at medium-high speed until foamy. Add remaining ¼ cup (50 grams) granulated sugar in a slow, steady stream, beating until medium-stiff peaks form.

4. In a medium bowl, whisk together flour, baking powder, and salt.

5. Fold one-third of egg white mixture into egg yolk mixture. Gradually sift and fold half of flour mixture into egg yolk mixture just until combined. Repeat procedure with one-third of egg white mixture and remaining flour mixture. Fold in remaining egg white mixture just until combined and no white spots remain.

6. Divide batter among prepared pans (about 398 grams each); gently smooth into an even layer. Arrange apple slices in a rose-like pattern on top of batter in 1 pan. Divide and scatter chopped apples over batter in remaining pans, gently pressing them into surface if needed.

7. Bake until a wooden pick inserted in center comes out clean, 20 to 25 minutes. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on wire racks.

8. For filling: In a medium bowl, using a silicone spatula, stir together confectioners' sugar and butter until combined. Add milk; stir until smooth and spreadable. Spoon into a pastry bag; cut a ½-inch opening in tip. Pipe a ½-inch-tall border around edges of cake layers with chopped apples; divide fruit spread evenly between layers, spreading within piped borders. Refrigerate filled layers for 30 minutes.

9. Stack chilled layers on a serving plate; top with final layer, rose design side up.

**We used Bonne Maman Intense Apricot Fruit Spread.*

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ITALIAN FLOURS

PHOTOGRAPHY BY JIM BATHIE
FOOD STYLING BY
KATIE MOON DICKERSON
STYLING BY LILY SIMPSON

FROM SEMOLINA TO CHESTNUT, THESE ARE THE DEFINING FLOURS OF THE ITALIAN BAKER'S PANTRY

BY KYLE GRACE MILLS

Italians have an ancient baking tradition and, thus, an ancient relationship with flour. Throughout Italy's 20 regions, various grains, nuts, and beans have become the basis for their flours, not just the quintessential wheat. These alternative flours, like chestnut flour and chickpea flour, were created out of rustic necessity, offering nutrients during famines and hard times. We're taking a look at each signature Italian grain, its uses, and what makes it an Italian icon, from the popular 00 flour to the golden-hued semolina flour.

00 FLOUR: One of the defining differences between American and European flours are their classification systems. In the United States, we divide flours by their protein level, with bread flour and whole wheat flour often representing the highest protein and cake and pastry flour standing in for the lower end of the spectrum. In places like Italy and Germany, the flour is categorized by how finely ground it is and the amount of germ and bran remaining in the flour. At the top end of this spectrum is type 2, which most closely resembles a stone-ground whole wheat flour, and at the bottom is 00 flour, a superfine flour that has little to no germ. It can be used for several baking purposes, including bread (see Genoese Focaccia on page 75), pizza, cakes (see Torta Mimosa on page 55), and cookies (see Occhi di Bue on page 61). All-purpose flour and 00 flour have similarities in their flexibility, but the protein levels vary enough that the chewiness is much more significant with an all-purpose flour. This has to do with American all-purpose flour being made of a blend of soft and hard wheat, while 00 flour relies on just durum wheat. While developing this issue, we used both King Arthur '00' Pizza Flour and Anna Napoletana Tipo "00" Extra Fine Flour and found both to work wonderfully with our Italian recipes while also being readily available at major grocery stores.

SEMOLINA FLOUR: High in gluten and fantastically elastic, semolina flour is made from durum wheat. Often used in pasta-making, semolina has a golden hue that comes from carotenoids, a compound that gives carrots and apricots their signature color. Semolina is famous for giving dough a superior chew and texture while also imbuing the dough with a slightly sweet, rich flavor and an appealing buttery color. It comes in a variety of textures, from coarse to fine, but the most common is medium-grind. While it may seem better-suited for the savory pursuits of pizza and pasta, semolina flour has a long history as a sweet ingredient in Italian baking. In our torta feature, we highlight Torta di Semolino, which looks like a creamy cheesecake but still has the slightly toothsome texture from the semolina.

HAZELNUT FLOUR: Italy is the most prolific producer of hazelnuts on the European continent, so it's unsurprising that hazelnut flour is a celebrated staple ingredient for Italian bakers. The Piemonte region is particularly famous for its hazelnuts and can claim a number of classic recipes that use hazelnut flour, like *baci di dama* (see page 100) and *torta di nocciole* (hazelnut cake). Naturally gluten-free, recipes that use only hazelnut flour will have a crumbly, dense texture, yielding results like recipes that use only almond flour. Also like almond flour, the nutrient-rich hazelnut flour is prone to spoil faster than other flours, so it's best to store it in the freezer if you're not using it immediately. In a pinch, you can make your own hazelnut flour with a coffee grinder or food processor, but for clean uniformity, we like to use Bob's Red Mill Hazelnut Flour.

CHESTNUT FLOUR: Though considered an exotic and artisan ingredient in the States, chestnut flour has a historical reputation as a famine flour, one used by the those living in poverty to help create nourishing cakes and flatbreads when traditional flour was prohibitively expensive. In Italy, chestnut flour led to some of the most delicious and humble of baked goods, like Tuscan *castagnaccio*, a chestnut flour cake usually lightly flavored with raisins, herbs, and pine nuts. Alternately smoky and sweet, the delicate flavor of chestnut flour is best captured by brands that have fresh access to them, like local Italian brands. As it's a gluten-free flour, chestnut flour-based baked goods bake up relatively flat and thin.

CHICKPEA FLOUR: Chickpea flour, also known as garbanzo bean flour, gram flour, and cici bean flour, has a subtly sweet and creamy taste. Like chestnut flour, it offered Italians an inexpensive flour alternative to use when pulling together nutritious flatbreads. In areas of the Mediterranean, it is often used to make a *farinata* (see page 77), a loose-battered dough that gets cooked in a wide-based, piping-hot skillet to thin and crispy perfection. It's a classic street food in Liguria and Toscana and must be eaten *calda calda* (hot, hot). For our testing purposes, we used Bob's Red Mill Chickpea Flour.

FARRO FLOUR: It could be said that farro helped fuel the Roman empire's incredible expansion. A hearty grain that grew in central and northern Italy, farro was treated much like rice, adding nutrition to soups, salads, and, yes, desserts. Giulia Scarpaleggia's Farro and Ricotta Tart (page 60) makes use of both farro and farro flour. As a flour, farro imparts a lightly nutty flavor to your baked goods. Though spelt flour is often recommended as a dupe for farro flour, we recommend you use farro flour when called for (we used Pereg Farro Flour). Spelt can be more protein-heavy than farro flour, making for a tougher baked good.

BAKE WITH ITALIAN FLOURS

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Torta di Semolino, page **54**

Farro and Ricotta Tart, page **60**

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BABÀ RUSTICO

A classic of Neapolitan cuisine, the babà rustico is a savory yeasted bread often baked in a ring mold. We elevated the dough with a boost of Platinum® Yeast from Red Star® while maintaining the traditional taste by including plenty of prosciutto, salami, and provolone cheese.

Makes 1 (10-cup) loaf

- **2½ cups (318 grams) bread flour, divided**
- **½ cup (48 grams) freshly grated Parmesan cheese**
- **3 tablespoons (12 grams) chopped fresh parsley**
- **2 teaspoons (6 grams) kosher salt**
- **¼ teaspoon ground black pepper**
- **1 cup (240 grams) warm whole milk (110°F/43°C to 115°F/46°C)**
- **1 (0.25-ounce) package (7 grams) Platinum Yeast**
- **1 teaspoon (4 grams) granulated sugar**
- **4½ tablespoons (63 grams) neutral oil**
- **2 large eggs (100 grams), room temperature**
- **¾ cup (130 grams) ⅜-inch-cubed sharp provolone cheese**
- **½ cup (80 grams) chopped salami Napoli**
- **½ cup (90 grams) chopped prosciutto cotto**
- **Garnish: chopped fresh parsley**

1. In a medium bowl, whisk together 1½ cups (191 grams) flour, Parmesan, parsley, salt, and pepper.

2. In the bowl of a stand mixer, whisk together warm milk, yeast, and sugar by hand. Let stand until foamy, about 5 minutes. Add remaining 1 cup (127 grams) flour; using the paddle attachment, beat at low speed until smooth and well combined, about 1 minute. Add oil and eggs, and beat until well combined. With mixer on low speed, gradually add flour mixture, beating until well combined and stopping to scrape sides of bowl. Increase mixer speed to medium-high, and beat until dough is smooth, shiny, and elastic, 8 to 10 minutes. (Dough will still stick to sides and bottom of bowl.) Reduce mixer speed to low, and gradually add provolone, salami, and prosciutto cotto until combined. (If you do not feel like the mix-ins are well distributed by the mixer, you can dip your hand in water, as needed, and fold and squeeze the dough to help distribute the mix-ins more evenly.) Cover and let stand at room temperature for 10 minutes.

3. Spray a 10-cup Bundt pan with baking spray with flour. Using a bowl scraper or spatula, spoon dough in small amounts evenly into prepared pan. Using wet fingers, evenly press dough into pan, even and flat. Tap pan on a kitchen towel-lined counter a few times. Cover and let rise in a warm, draft-free place (75°F/24°C) until dough is puffed and about 1 inch from top of pan, 30 to 45 minutes.

4. Preheat oven to 350°F (180°C).

5. Bake until golden and an instant-read thermometer inserted in center registers 190°F (88°C) to 200°F (93°C), 25 to 30 minutes. Let cool in pan for 5 minutes. Invert bread onto a wire rack, and let cool for at least 15 minutes. Garnish with parsley, if desired. Serve warm or at room temperature. Best served same day. (Cover and refrigerate any remaining bread; reheat before eating again.)

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PAN DI SPAGNA

IN ITALY, A CLASSIC SPONGE RECEIVES A LITTLE SWEET LIFT FROM VANILLA-FLAVORED BAKING POWDER

A giant of the Italian pastry tradition, *pan di Spagna* translates literally to "Spanish bread" but is neither Spanish nor bread. Similar to a genoise or Genovese cake, pan di Spagna is a delicate, fluffy sponge cake that harnesses the power of egg foam, both aerated meringue and ribboned egg yolks. And while this cake has always been a national treasure, a clever marketing scheme introduced another Italian icon into the equation. Though the pan di Spagna needs no extra leavening power thanks to the egg foam in the batter, Lievito Bertolini had a leavening agent that could still enhance the cake's flavor: Lievito Vaniglinato Bertolini. Essentially a vanilla-flavored baking powder, this chemical leaven has been a staple pantry ingredient for Italians for more than 100 hundred years. In a Lievito Bertolini advertising booklet that was part children's baking story and part recipe packet was a classic pan di Spagna recipe supercharged with vanilla. Since then, many home recipes for pan di Spagna have called for either Lievito Vaniglinato Bertolini or Paneangeli, another vanilla-flavored baking powder popular in Italy.

PISTACHIO PAN DI SPAGNA

Makes 1 (9-inch) cake

Incorporating nutty pistachios, floral orange blossom, and creamy ricotta into the classic sponge cake formula, our summery take on pan di Spagna *is a sweet ode to an Italian standard.*

- ⅓ cup (52 grams) shelled pistachios
- 2 tablespoons (16 grams) cornstarch
- 4 large eggs (200 grams), separated and room temperature
- ¼ cup (60 grams) boiling water (see Note)
- ¾ cup (150 grams) granulated sugar, divided
- 1½ teaspoons (6 grams) vanilla extract
- 1 teaspoon (4 grams) almond extract
- ¾ cup (100 grams) 00 flour*
- ½ teaspoon (2.5 grams) baking powder
- ½ teaspoon (1.5 grams) kosher salt
- Orange Blossom Simple Syrup (recipe follows)
- Ricotta Whipped Cream (recipe follows)
- Garnish: chopped pistachios

1. Preheat oven to 325°F (170°C). Butter a 9-inch round cake pan. Line bottom of pan with parchment paper.
2. In the work bowl of a food processor, combine pistachios and cornstarch; pulse until pistachios are finely ground, stopping to scrape sides of bowl.
3. In the bowl of a stand mixer fitted with the whisk attachment, beat egg yolks at medium speed; add ¼ cup (60 grams) boiling water in a slow, steady stream, beating until frothy. Gradually beat in ½ cup (100 grams) sugar and extracts. Increase mixer speed to medium-high; beat until pale yellow and ribbon-consistency, about 5 minutes. Transfer mixture to a large bowl.
4. Clean bowl of stand mixer and whisk attachment. Using the whisk attachment, beat egg whites at medium-high speed until foamy. With mixer on medium-high speed, add remaining ¼ cup (50 grams) sugar in a slow, steady stream, beating until stiff peaks form.
5. In a medium bowl, whisk together flour, baking powder, and salt. Fold one-third of egg white mixture into egg yolk mixture. Gradually sift and fold half of flour mixture into egg yolk mixture just until combined. Repeat procedure with one-third of egg white mixture and remaining flour mixture. Fold in pistachio mixture and remaining egg white mixture just until combined and no white spots remain. (Do not overmix.) Pour batter into prepared pan; using a small, offset spatula, spread into an even layer using as few strokes as possible. (Pan will be very full, but batter will not overflowl.)
6. Bake until golden, top springs back when pressed in center, and a wooden pick inserted in center comes out clean, 30 to 35 minutes. Let cool in pan for 10 minutes. Run a butter knife around edge of cake to loosen, if necessary; remove from pan, and let cool completely on a wire rack.
7. Place cooled cake on a serving plate. Prick top several times with a wooden pick; brush top evenly with Orange Blossom Simple Syrup. Spoon and spread Ricotta Whipped Cream on top. Garnish with chopped pistachios, if desired. Refrigerate for 40 minutes before serving.

**We used Anna Napoletana Unbleached Tipo "00" Extra Fine Flour. Measuring by gram weight is the best way to ensure consistent results. If measuring by volume, be sure to fluff flour beforehand and use the spoon and level method.*

Note: *For best accuracy, be sure to measure out already-boiling water for use in this recipe.*

Orange Blossom Simple Syrup

Makes about 3 tablespoons

- 2 tablespoons (24 grams) granulated sugar
- 2 tablespoons (30 grams) water
- ¼ teaspoon (1.25 grams) orange blossom water

1. In a small microwave-safe bowl, whisk together sugar and 2 tablespoons (30 grams) water. Heat on high in 10-second intervals, stirring between each, until sugar dissolves. Stir in orange blossom water. Let cool completely before using.

Ricotta Whipped Cream

Makes about 4 cups

- 2 ounces (57 grams) cream cheese, softened
- ¼ cup (57 grams) double-cream ricotta cheese (see Note)
- 1 teaspoon (5 grams) orange blossom water
- ⅛ teaspoon kosher salt
- ¾ cup (90 grams) confectioners' sugar
- 1⅓ cups (320 grams) cold heavy whipping cream

1. In a medium bowl, stir cream cheese until smooth. Add ricotta, orange blossom water, and salt; stir until combined. Add confectioners' sugar, and stir until combined; whisk until smooth. (Mixture will be loose but will thicken as the whipped cream is added.)
2. In the bowl of a stand mixer fitted with the whisk attachment, beat cold cream at medium-high speed until stiff peaks form. Fold whipped cream into ricotta mixture in three additions. Use immediately.

Note: *We used double-cream ricotta, which does not include whey among its ingredients; this results in a thicker mixture. The recipe will still work with regular whole-milk ricotta (with whey) but expect it to be looser in consistency.*

A FORNO IN FLORENCE

DISCOVER THE FLORENTINE GEM, S.FORNO, WHERE OLD-WORLD CHARM IS THE ORDER OF THE DAY

BY GIULIA SCARPALEGGIA / PHOTOGRAPHY BY JOANN PAI

S.forno is a cozy bakery with vintage, bohemian vibes that's located in Oltrarno, one of the most authentic neighborhoods of Firenze (Florence), Italy, not far from the Arno River. It's been a *forno*, a neighborhood bakery, for more than 100 years. Angelo, a local baker, baked bread there every morning for 40 years until 2014, when he sold the bakery to Il Santo Bevitore, a restaurant a couple of minutes away from the bakery, for which he was already baking bread. It was Angelo who passed down his skills to Rose Hélène Govoni, who's now the head baker at S.forno.

From the outside, S.forno is still the same shop, a humble bakery whose entrance door is crowned by the original sign, *panificio*, dating back to the 1970s. Inside, they kept the original *cotto* tiles and vaulted ceilings and furnished the bakery with vintage elements: a butcher's counter, a goldsmith's octagonal table, bookshelves and stools with a patina of age, and a school blackboard where you can read the daily specials.

Just behind the counter, the bread loaves are neatly arranged in baskets and on shelves, their shades and textures a pleasure for the eye. Here, you can find the flagship product of Tuscan gastronomy, *pane sciocco*, a white, crusty country loaf traditionally baked without salt, a bread that marries the local cheese and charcuterie beautifully. Along with Tuscan bread, S.forno offers a wide range of loaves, from whole wheat bread and rye flour-and-cumin loaves to Pugliese semolina bread, seeded buns, and baguettes. There's also a Florentine classic, *pan di ramerino*, a soft, sticky rosemary bun studded with raisins, traditionally associated with Easter but now a fixture of the bakery. It makes for a great panino when stuffed with mortadella, Galaverna del Mugello (a local bloomy-rind cow cheese), and *saba* (a cooked, syrupy condiment made from grape must).

If you are more of a pizza person, S.forno will tempt you with focaccia, Tuscan *schiacciata* doused in extra-virgin olive oil, pizza with several seasonal toppings (if you're there in late summer, you'll be lucky to try the fig and prosciutto pizza), and *cecina*, a thin, savory chickpea pancake native to the Tuscan coast that's naturally gluten-free and vegan.

BREAD

GLOSSARIO | *Forno*: Directly translated, *forno* means "oven." Anything cooked "al forno" was baked in an oven.

Want to sit for breakfast? Be quick to snag a barstool or one of the few tables by the front door. Order coffee and one of the bakery's traditional options designed to make you feel at home: *pane, burro, e marmellata* (bread, butter, and jam, a kids' favorite), *pane e cioccolata* (bread with chocolate), granola with fresh fruit and yogurt (from the local Mugello farm Il Palagiaccio), croissants, *pain au chocolat*, and crostata. Pop in for lunch and you'll find quiches bursting with vegetables, croque monsieur, crostoni with cheese and local charcuterie, panini made to order, and soups.

And let's not forget the sweet side of S.forno, which takes both an international and a very traditional approach. On one side, you can have a taste of tarte Tatin, apple cakes, fruit pies, frangipane tarts, cinnamon and cardamom buns, cheesecakes and chiffon cakes, brownies, and cookies. On the other, S.forno offers a proper selection of traditional treats: *torta della nonna*, a pastry cream tart bejeweled with almonds; *castagnaccio*, a chestnut flour cake made with raisins and pine nuts; *scarpaccia di Viareggio*, a sweet basil and zucchini cake from the northern coast of Tuscany; rice pudding tartlets (my favorite as a child); *grape schiacciata*; and biscotti.

S.forno is also a proximity or gourmet food store, where you can stock up on high-quality pasta, flour, bread crumbs (made in-house from the bakery's unsold bread for a zero-waste approach), cheese, eggs, canned San Marzano tomatoes, apple juice from Trentino, and artisanal jams and preserves.

After enjoying the lovely baked goods at S.forno, plan to spend time wandering the streets of this area, where artisan workshops still share space alongside local stores, cafés, antiques shops, wine bars, and family-run trattorias. It's the perfect place to get lost and discover Tuscan makers and flavors.

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SWEET AND SWIRLED ITALIAN BREADS

INTRODUCING TWO TRADITIONAL BREADS FROM NORTHERN ITALY, ONE FEATURING A SPIRAL OF LEMONY PASTRY CREAM ATOP RICH BRIOCHE BUNS, THE OTHER A MESMERIZING SWIRL OF TENDER DOUGH FILLED WITH AN ARRAY OF ITALIAN FAVORITES, INCLUDING AMARETTI COOKIES, MARSALA WINE, AND TOASTED HAZELNUTS

Venetian Brioche Buns
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GUBANA

Makes 1 loaf

Thought to originally hail from the northeastern corner of Italy bordering Slovenia, this snail shell-shaped traditional holiday treat is a true celebration of all things Italian. At first glance, it looks like any other gorgeously golden, swirled bread, but inside, it nearly bursts with a filling of nuts, amaretti cookies, and raisins, all spiked with zesty orange, cinnamon, chocolaty notes of cocoa, and a splash of marsala wine. Talk about decadent!

- ½ cup (120 grams) warm whole milk (110°F/43°C to 115°F/46°C)
- ⅓ cup (80 grams) warm water (110°F/43°C to 115°F/46°C)
- 3 tablespoons (36 grams) granulated sugar, divided
- 1 (0.25-ounce) package (7 grams) instant yeast*
- 3½ to 3¾ cups (438 to 469 grams) all-purpose flour, divided
- 2½ teaspoons (7.5 grams) kosher salt
- 1 teaspoon (2 grams) tightly packed orange zest
- ¼ cup (57 grams) unsalted butter, melted and cooled slightly
- 2 large eggs (100 grams), room temperature and divided
- 1 teaspoon (4 grams) vanilla extract
- Gubana Filling (recipe follows)

1. In a small bowl, stir together warm milk, ⅓ cup (80 grams) warm water, 1 teaspoon (4 grams) sugar, and yeast. Let stand until foamy, about 5 minutes.
2. In the bowl of a stand mixer fitted with the paddle attachment, combine 3 cups (375 grams) flour, salt, orange zest, and remaining 2 tablespoons plus 2 teaspoons (32 grams) sugar. Add yeast mixture, melted butter, 1 egg (50 grams), and vanilla. Beat at low speed until well combined; scrape sides of bowl.
3. Switch to the dough hook attachment. Add ½ cup (63 grams) flour, and beat at low speed until a smooth, soft, somewhat tacky dough forms, 8 to 10 minutes, stopping to scrape sides of bowl and dough hook; add up to remaining ¼ cup (31 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. Turn out dough onto a lightly floured surface, and shape into a smooth round.
4. Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 30 to 45 minutes.
5. Preheat oven to 350°F (180°C). Spray a 9-inch springform pan with cooking spray.
6. Punch down dough. Cover and let stand for 5 to 10 minutes. Turn out dough onto a lightly floured surface, and roll into a 24x10-inch rectangle. Using a small offset spatula, spread Gubana Filling onto dough, leaving a ½-inch border on all sides. Starting with one long side, roll up dough, jelly roll style; pinch seam and ends to seal. Gently lift log at each end, and stretch to 28 inches long and even thickness. Lift log, and place, seam side down, in a spiral starting from edge of pan and ending in center. (It is important that the spiral is not tight and has room to grow as it rises and bakes. Make sure spiral is evenly spaced and ends in center of pan.) Tuck pinched ends under. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, 15 to 20 minutes.
7. In a small bowl, lightly whisk remaining 1 egg (50 grams). Using a pastry brush, brush egg on top and sides of dough.
8. Bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 40 to 50 minutes, loosely covering with foil halfway through baking to prevent excess browning. (See Note.) Let cool in pan for 5 minutes. Carefully remove from pan, and let cool slightly on a wire rack. Serve warm or at room temperature.

**We used Platinum Yeast® from Red Star®.*

Note: *This bread may sometimes split slightly as it bakes. That is totally OK and will not impact how it bakes or the quality of the final product.*

Gubana Filling

Makes about 1½ cups

- ½ cup (71 grams) peeled toasted hazelnuts
- ½ cup (57 grams) toasted walnut halves
- 9 small amaretti cookies (40 grams)
- ½ cup (80 grams) packed golden raisins
- 1 tablespoon (5 grams) Dutch process cocoa powder
- ½ teaspoon (1 gram) ground cinnamon
- ¼ teaspoon tightly packed orange zest
- ⅓ cup (80 grams) marsala wine
- 3 tablespoons (63 grams) honey
- ½ teaspoon (1.5 grams) kosher salt
- 1 large egg (50 grams), lightly beaten
- ½ teaspoon (2 grams) vanilla extract

1. In the work bowl of food processor, process hazelnuts and walnuts until ground and uniform in size, 8 to 10 pulses. Add cookies; pulse until cookies are same size as nuts, 4 to 5 pulses. Add raisins, cocoa, cinnamon, and orange zest; pulse until raisins are combined and small clumps start to form.
2. In a medium saucepan, stir together wine, honey, and salt, and bring to a boil over medium heat. Stir in nut mixture. Add egg, and cook, stirring constantly, until glossy and slightly thickened and an instant-read thermometer registers 175°F (79°C), about 2 minutes. Pour mixture into a medium bowl, and stir in vanilla. Let cool completely before using.

VENETIAN BRIOCHE BUNS

Makes 12 buns

These soft, pillowy rolls are a favorite in the cafés and pasticcerias of Italy for a reason. Believed to originate in Venice, Italy, the rolls can be found with a variety of toppings and fillings, from almond paste to jam. We opted for a classic buttery, lemon-scented dough topped with a swirl of creamy Italian Lemon Pastry Cream. Finished with a sprinkle of confectioners' sugar and crunchy pearl sugar, these delicately sweet buns are a perfect addition to breakfast and dessert tables alike.

- ½ cup (120 grams) warm whole milk (110°F/43°C to 115°F/46°C)
- 3 tablespoons (36 grams) granulated sugar, divided
- 1 (0.25-ounce) package (7 grams) instant yeast*
- 3¼ to 3½ cups (406 to 437 grams) all-purpose flour, divided
- 2½ teaspoons (7.5 grams) kosher salt
- 1 teaspoon (3 grams) tightly packed lemon zest
- 3 large eggs (150 grams), room temperature and lightly beaten
- ½ cup (113 grams) unsalted butter, room temperature
- Italian Lemon Pastry Cream (recipe follows)
- 2 tablespoons (17 grams) confectioners' sugar
- 2 tablespoons (24 grams) pearl sugar

1. In a small bowl, stir together warm milk, 1 teaspoon (4 grams) granulated sugar, and yeast. Let stand until foamy, about 5 minutes.
2. In the bowl of a stand mixer, whisk together 2 cups (250 grams) flour, salt, lemon zest, and remaining 2 tablespoons plus 2 teaspoons (32 grams) sugar. Add warm milk mixture and eggs; using the paddle attachment, beat at low speed until a smooth dough forms, about 1 minute. With mixer on low speed, gradually add 1¼ cups (156 grams) flour, beating until a shaggy dough forms; scrape sides of bowl.
3. Switch to the dough hook attachment. Beat at low speed until dough becomes smooth, elastic, and slightly tacky, about 12 minutes; add up to remaining ¼ cup (31 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. Add butter, 1 tablespoon (14 grams) at a time, beating until combined after each addition (7 to 8 minutes total). Beat until a smooth, elastic dough forms, 10 to 12 minutes. Turn out dough onto a lightly floured surface, and knead 5 to 8 times. Shape dough into a smooth round.
4. Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 45 minutes to 1 hour.
5. Line 2 rimmed baking sheets with parchment paper.
6. Lightly punch down dough. Cover and let stand for 5 minutes. Turn out dough onto a lightly floured surface, and divide into 12 portions (about 69 grams each). Roll each portion into a smooth round. Working with one at a time, press or roll flat into a 3-inch disk. (Keep remaining dough covered to prevent it from drying out.) Place at least 2 inches apart on prepared pans. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, 25 to 35 minutes.
7. Preheat oven to 350°F (180°C).
8. Place Italian Lemon Pastry Cream in a pastry bag fitted with a ¼-inch round piping tip (Ateco #802). Pipe pastry cream in a spiral on each bun, starting at center and spacing swirls within spiral about ¼ inch apart. (Reserve any remaining pastry cream to serve with buns.) Using a fine-mesh sieve, dust tops with confectioners' sugar; sprinkle with pearl sugar.
9. Bake until golden brown and an instant-read thermometer inserted in center registers at least 190°F (88°C), 20 to 25 minutes. Let cool on pans for 10 minutes. Remove from pans, and serve warm, or let cool completely on wire rack.

**We used Platinum Yeast® from Red Star®.*

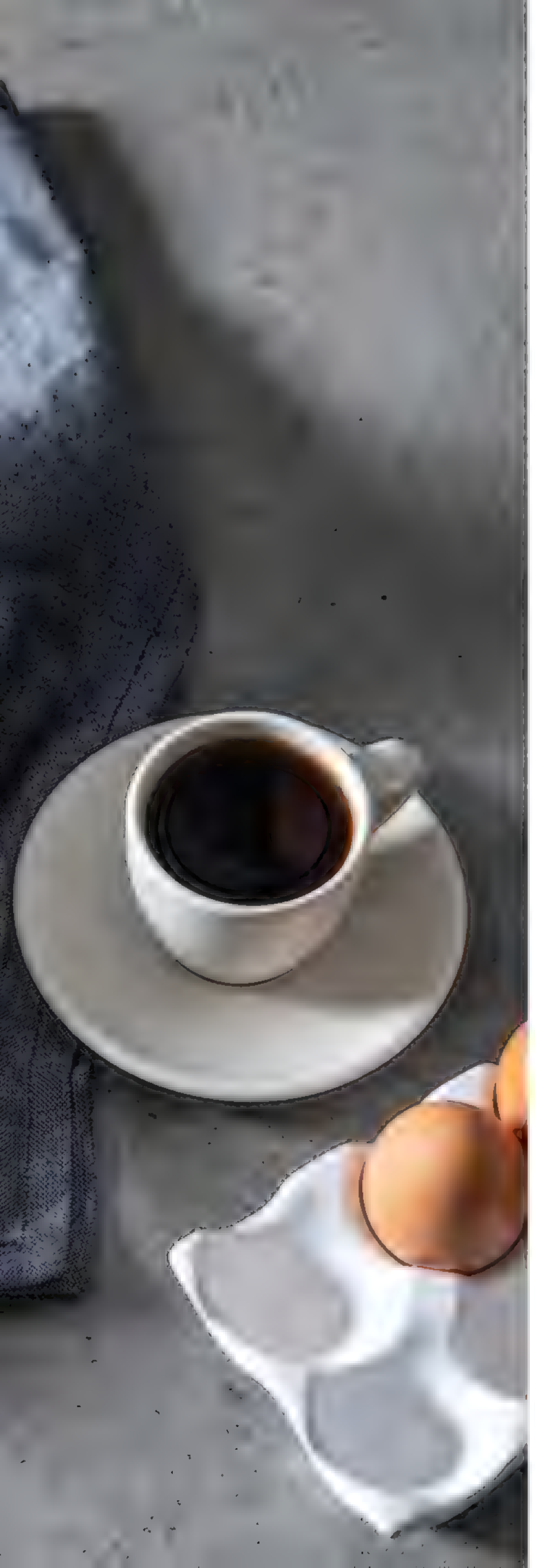
Italian Lemon Pastry Cream

Makes about 1⅓ cups

- 1¼ cups (300 grams) whole milk
- ¼ cup (50 grams) plus 4 teaspoons (16 grams) granulated sugar, divided
- 1½ teaspoons (4 grams) tightly packed lemon zest
- ⅛ teaspoon kosher salt
- 3 large egg yolks (57 grams), room temperature
- 2 tablespoons (16 grams) cornstarch
- 1 tablespoon (14 grams) unsalted butter, cubed

1. In a medium saucepan, heat milk, ¼ cup (50 grams) sugar, lemon zest, and salt over medium heat, stirring occasionally, until steaming. (Do not boil.)
2. In a medium bowl, whisk together egg yolks, cornstarch, and remaining 4 teaspoons (16 grams) sugar. Pour hot milk mixture into egg yolk mixture, whisking constantly. Return mixture to saucepan, and cook, whisking constantly, until mixture starts to boil. (Mixture will thicken.) Cook, whisking constantly, until cornstarch flavor has cooked out, about 1 minute.
3. Remove from heat, and strain through a fine-mesh sieve into a medium heatproof bowl. Stir in butter until completely combined. Cover with plastic wrap, pressing wrap directly onto surface of pastry cream to prevent a skin from forming. Refrigerate until completely cooled. Whisk smooth before using.

Looking for more spectacular bread recipes? Head to *bakefromscratch.com* and check out our Bread Box collection!



the essential...

TIRAMISÙ

LEARN TO RECREATE THE ULTIMATE ITALIAN DESSERT IN YOUR HOME KITCHEN

PHOTOGRAPHY BY STEPHANIE WELBOURNE STEELE
RECIPE DEVELOPMENT BY LAURA CRANDALL
FOOD STYLING BY KATIE MOON DICKERSON
STYLING BY MARY BETH JONES

Digging a spoon into the cocoa-dusted surface of tiramisù is like excavating the foundations of a ruin. Each unearthed layer reveals a new piece of the historical narrative. There's Italian sponge cake in the form of ladyfingers, marsala-spiked zabaglione folded into the creamy filling, and bold, buzzy espresso cutting through the delicate sweetness of it all. These delectable elements combine to paint an enduring portrait of a people, place, and culture.

A classic that weaves together several Italian techniques, tiramisù offers the perfect introduction to Italian baking. First, we'll walk you through baking ladyfingers (also called *savoiardi*), demystifying the method behind the Italian sponge cake. Then we'll introduce you to the art of making zabaglione, a slightly thickened custard married with marsala wine. Finally, we'll show you the art of layering the many pieces to form one perfect whole.

TIRAMISÙ

Makes 12 servings

An intoxicating blend of espresso, mascarpone-lightened custard cream, and soft ladyfingers, the tiramisù remains an enduring classic of Italian cuisine for a reason. This recipe keeps all the sweet traditions in place, while simplifying the technique behind them.

⅔ cup (160 grams) freshly brewed espresso
1¼ cups (250 grams) plus 1½ tablespoons (18 grams) granulated sugar, divided
⅓ cup (80 grams) sweet marsala wine
2 cups (480 grams) cold heavy whipping cream
2 teaspoons (8 grams) vanilla extract
6 large pasteurized egg yolks (112 grams)
2 (8-ounce) containers (452 grams) cold mascarpone cheese*
Ladyfingers (recipe follows)
2 tablespoons (10 grams) Dutch process cocoa powder
2 ounces (57 grams) 70% cacao bittersweet chocolate

1. In a medium bowl, place espresso; stir in 1½ tablespoons (18 grams) sugar until dissolved. Stir in wine.
2. In the bowl of a stand mixer fitted with the whisk attachment, beat cold cream and vanilla, starting at lowest speed and gradually increasing mixer speed to medium-high, until stiff peaks form, about 2 minutes. Transfer to a medium bowl; cover and refrigerate until ready to use.
3. Clean bowl of stand mixer and whisk attachment.
4. In the heatproof bowl of a stand mixer, whisk together egg yolks and remaining 1¼ cups (250 grams) sugar by hand. Place bowl over a saucepan of simmering water; do not let the bottom of the bowl touch the water. Cook, whisking frequently, until an instant-read thermometer registers at least 110°F (43°C). (See Note.)
5. Carefully return bowl to stand mixer. Using the whisk attachment, beat at medium-high speed until thick and ribbon-consistency, 2 to 3 minutes. (Mixture will still have texture from the sugar.) Let cool for 5 to 10 minutes.
6. In another medium bowl, place mascarpone, and work with a spatula until softened, smooth, and creamy. Fold mascarpone into egg yolk mixture in two additions just until combined. Fold in whipped cream in two additions just until combined.
7. Quickly dip half of Ladyfingers in espresso mixture. (Do not let it soak.) Place in bottom of a 13x9-inch baking dish in a single layer, with long sides of Ladyfingers going along long sides of pan. (Trim or cut Ladyfingers, if needed, to make sure bottom of pan is fully covered.) Spoon half of mascarpone mixture (about 4 cups or 630 grams) on top of dipped Ladyfingers, and spread into an even layer. Dip remaining Ladyfingers in espresso mixture, and place on top of mascarpone mixture in pan. Top with remaining mascarpone mixture, smoothing into an even layer. Cover and refrigerate for 24 hours for best flavor and texture.
8. Before serving, using a fine-mesh sieve, dust top with cocoa. Using a vegetable peeler, grate chocolate, and sprinkle on top of cocoa powder. Serve immediately.

**We used BelGioioso Mascarpone Cheese.*

Note: *If you are not using pasteurized eggs or if you are worried about the eggs not being fully cooked, place egg yolks and sugar in the top of a double boiler. Cook over simmering water, whisking frequently, until an instant-read thermometer registers 158°F (70°C). Mixture will be thick enough without using the mixer since it is whisked longer over the heat. Let cool for 10 to 15 minutes before using.*

LADYFINGERS

Makes about 45 ladyfingers

⅔ cup (83 grams) unbleached cake flour
2½ tablespoons (20 grams) cornstarch
4 large eggs (200 grams), separated and room temperature
½ cup (100 grams) plus 2 tablespoons (24 grams) granulated sugar, divided
½ teaspoon (2 grams) vanilla extract
2 tablespoons (14 grams) confectioners' sugar

1. Preheat oven to 375°F (190°C). Line 2 baking pans with parchment paper.
2. In a small bowl, sift together flour and cornstarch.
3. In the bowl of a stand mixer fitted with the whisk attachment, beat egg whites at medium speed until foamy, about 30 seconds. With mixer on medium speed, add ¼ cup (50 grams) granulated sugar in a slow, steady stream, beating until stiff peaks form, 1½ to 2 minutes. Transfer to a medium bowl.
4. Clean bowl of stand mixer and whisk attachment. Using the whisk attachment, beat egg yolks and ¼ cup (50 grams) granulated sugar at medium-high speed until pale yellow and thick, about 2 minutes. Using a balloon whisk, fold half of egg white mixture and vanilla into egg yolk mixture just until combined; fold in remaining egg white mixture. Fold in sifted flour mixture in 2 additions just until combined.
5. Working in batches if necessary, place batter in a large pastry bag fitted with a 7/16-inch round piping tip (Ateco #805). Pipe 3-inch-long lines at least 1 inch apart on prepared pans. (Final dimensions of Ladyfingers should be 3x1 inches.)
6. In a small bowl, whisk together confectioners' sugar and remaining 2 tablespoons (24 grams) granulated sugar. Using a fine-mesh sieve, lightly dust piped batter with sugars.
7. Bake* for 6 minutes. Rotate pans between racks, and bake until lightly golden brown and dry, 4 to 6 minutes more. Let cool completely. Best used within 24 hours.

**This is a sponge and will deflate as it sits. You cannot bake one pan at a time.*

From A to Zabaglione

How to make your zabaglione-, whipped cream-, and mascarpone-based filling

1.

2.

3.

4.

1. In the heatproof bowl of a stand mixer, whisk together egg yolks and remaining 1¼ cups (250 grams) sugar by hand. Place bowl over a saucepan of simmering water; do not let the bottom of the bowl touch the water. Cook, whisking frequently, until an instant-read thermometer registers at least 110°F (43°C). We used the bain-marie method, a gentle heating of egg yolks and sugar over simmering water, to help the eggs whip up in dramatic fashion. Heating the yolks to just 110°F (43°C) allows proteins to denature, or unfold, and sets up the mixture to hold air more readily. Heating the sugar also means it will dissolve more easily into the yolks.

2. Carefully return bowl to stand mixer. Using the whisk attachment, beat at medium-high speed until thick and ribbon-consistency, 2 to 3 minutes. (Mixture will still have texture from the sugar.) "Ribbon-consistency" is a common term used to describe the appearance of a batter or mixture. The batter, when falling from the whisk attachment, creates a luxuriously thick ribbon. As the batter from the whisk settles on top of the batter in the bowl, the edges of the "ribbon" should remain clearly defined on the surface for a few moments before slowly disappearing. This ribbon stage tells us that we have whipped enough air into the batter to leaven the cake and are ready to move on to the next step.

3. In another medium bowl, place mascarpone, and work with a spatula until softened, smooth, and creamy. Fold mascarpone into egg yolk mixture in two additions just until combined. Mascarpone, like cream cheese, is hard to incorporate into a mixture when added in as one cold block. It can make your filling take on a curdled appearance. So, for smooth incorporation, work the mascarpone in a separate bowl until it becomes more pliable.

4. Fold in whipped cream in two additions just until combined. By the end of folding in your mascarpone and your whipped cream, the golden color of the custard should have mellowed out into a pale yellow. Try not to over-incorporate your cream here, as part of the filling's fluffy body comes from the aerated whipped cream.

Savoiardi Savvy

Learn the building blocks of making ladyfingers, a variation on the classic sponge

1. In the bowl of a stand mixer fitted with the whisk attachment, beat egg whites at medium speed until foamy, about 30 seconds. With mixer on medium speed, add ¼ cup (50 grams) granulated sugar in a slow, steady stream, beating until stiff peaks form, 1½ to 2 minutes. When your whisk attachment is inverted, your meringue peak will either droop, dip, or stand tall. You want that meringue standing tall, the perfect indicator of a meringue whipped to firm peaks.

2. Clean bowl of stand mixer and whisk attachment. Using the whisk attachment, beat egg yolks and ¼ cup (50 grams) granulated sugar at medium-high speed until pale yellow and thick, about 2 minutes. This is the second of the egg foams that help add aeration and lift to our Ladyfingers.

3. Using a balloon whisk, fold half of egg white mixture and vanilla into egg yolk mixture just until combined; fold in remaining egg white mixture. A whisk helps thoroughly incorporate the flour without disturbing the aeration.

4. Fold in sifted flour mixture in two additions just until combined. You want to thoroughly incorporate the flour, but keep a gentle touch. Every second spent overmixing deflates precious aeration.

5. Working in batches if necessary, place batter in a large pastry bag fitted with a ⅞-inch round piping tip (Ateco #805). Pipe 3-inch-long lines at least 1 inch apart on prepared pans. (Final dimensions of Ladyfingers should be 3x1 inches.) Be careful not to pipe too quickly or they will be too thin.

6. In a small bowl, whisk together confectioners' sugar and remaining 2 tablespoons (24 grams) granulated sugar. Using a fine-mesh sieve, lightly dust piped batter with sugars. This final dusting with sugar helps keep a crust from forming on the cookies, making them divinely soft.

Assembling a Masterpiece

Bringing all the sweet pieces together to make one creamy dessert

1.

1. Quickly dip half of Ladyfingers in espresso mixture. (Do not let it soak.) Place in bottom of a 13x9-inch baking dish in a single layer, with long sides of Ladyfingers going along long sides of pan. We give our Ladyfingers a quick dip only so they don't absorb too much espresso and become overly soggy.

2. Spoon half of mascarpone mixture (about 4 cups or 630 grams) on top of Ladyfingers in pan, and spread into an even layer. While it's fine to guess at the amount of mascarpone mixture being divided between the two layers, if you want a tiramisù that slices as perfectly as ours, we suggest dividing your mascarpone mixture by weight.

3. Dip remaining Ladyfingers in espresso mixture, and place on top of mascarpone mixture in pan. Top with remaining mascarpone mixture, smoothing into an even layer. Cover and refrigerate for 24 hours for best flavor and texture. Although it may be tempting to dig in immediately, your tiramisù will benefit from a day in the refrigerator. This gives the mascarpone mixture time to set up and the flavors time to mingle and marry.

2.

3.

GLOSSARIO | ***Zabaglione/zabaione*:** Traditionally made of whipped eggs, sugar, and sweet wine, zabaglione is often served in Italy as a standalone dessert with fresh fruit to garnish. In tiramisù, zabaglione is folded into a mascarpone and cream mixture that makes up the rich, creamy body of the dessert.

Torta: CAKE, ITALIAN STYLE

ENTER THE REALM OF THE ITALIAN TORTA, WHERE CAKE IS KEPT SIMPLE AND PERFECT, ABOUNDING WITH RUSTIC CHARM

PHOTOGRAPHY BY JIM BATHIE
RECIPE DEVELOPMENT BY LAURA CRANDALL AND TRICIA MANZANERO STUEDEMAN
FOOD STYLING BY KATIE MOON DICKERSON / STYLING BY DOROTHY WALTON

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TORTA DI SUSINE

Makes 1 (9-inch) cake

A homey cake that celebrates the singular beauty and flavor of fresh plums, the torta di susine *encapsulates the Italian ideal that fine produce should be presented simply and perfectly.*

- **2 large eggs (100 grams), room temperature**
- **¾ cup (150 grams) granulated sugar**
- **½ cup (112 grams) neutral oil**
- **½ cup (120 grams) whole milk, room temperature**
- **2 teaspoons (12 grams) vanilla bean paste**
- **2 cups (250 grams) unbleached cake flour**
- **2 teaspoons (10 grams) baking powder**
- **½ teaspoon (1.5 grams) kosher salt**
- **2 small plums (220 grams) (any varietal), cut into ¼-inch-thick slices**

1. Preheat oven to 325°F (170°C). Spray a 9-inch springform pan with baking spray with flour. Line bottom of pan with parchment paper.
2. In the bowl of a stand mixer fitted with the whisk attachment, beat eggs at high speed until uniform in color and foamy, about 1 minute. With mixer on medium speed, add granulated sugar in a slow, steady stream, beating until combined. Increase mixer speed to high, and beat until thick and pale, about 2 minutes. With mixer on medium-low speed, add oil in a slow, steady stream, beating until combined; scrape sides of bowl. With mixer on medium speed, gradually add milk and vanilla bean paste, beating until combined.
3. In a medium bowl, whisk together flour, baking powder, and salt. Fold flour mixture into egg mixture just until combined. Pour batter into prepared pan. Gently tap pan on a kitchen towel-lined counter to release any large air bubbles. Top with plum slices, going all the way to edges and overlapping as needed.
4. Bake until a wooden pick inserted in center comes out with a few moist crumbs, 45 to 55 minutes. Let cool in pan for 15 minutes. Remove sides of pan. Serve warm, or let cool completely on pan base on a wire rack.

TORTA DI SEMOLINO

Makes 1 (8-inch) cake

Making sweet use of one of Italy's favorite grains, our Torta di Semolino has a creamy texture akin to cheesecake. Mildly sweet with a hint of orange, its natural charm requires little more than a dusting of confectioners' sugar as adornment.

- **3 cups (720 grams) whole milk**
- **½ cup (90 grams) semolina flour***
- **⅔ cup (64 grams) superfine blanched almond flour***
- **7 tablespoons (84 grams) granulated sugar**
- **1 tablespoon (14 grams) unsalted butter, room temperature**
- **1½ teaspoons (9 grams) vanilla bean paste**
- **¼ teaspoon packed orange zest**
- **1 teaspoon (5 grams) fresh orange juice**
- **½ teaspoon (1.5 grams) kosher salt**
- **2 large eggs (100 grams), room temperature and lightly beaten**

Garnish: confectioners' sugar

1. Preheat oven to 350°F (180°C). Butter an 8-inch round cake pan. Line bottom of pan with parchment paper.
2. In a medium saucepan, bring milk to a boil over medium heat. Sprinkle in semolina flour, whisking constantly; reduce heat to medium-low. Cook, whisking constantly, until thickened and creamy, 2 to 3 minutes. Remove from heat; whisk in almond flour, granulated sugar, butter, vanilla bean paste, orange zest and juice, and salt until butter is melted and mixture is well combined. Transfer to a medium bowl; let cool for 15 minutes.
3. Add eggs to semolina mixture, and whisk until smooth and well combined. Transfer mixture to prepared pan. Tap pan on a kitchen towel-lined counter to settle batter and release any air bubbles. Smooth top using a small offset spatula, if necessary.
4. Bake until top is golden brown in spots and cake is set but still jiggles as a whole, 40 to 45 minutes. (It's OK if cake puffs or cracks slightly while baking.) Using a butter knife, gently loosen cake from edges of pan. Let cool completely in pan on a wire rack. Remove from pan; garnish with confectioners' sugar just before serving, if desired.

**We used Bob's Red Mill Semolina Flour and Bob's Red Mill Super-Fine Blanched Almond Flour.*

GLOSSARIO

***Torta*:** Most commonly translated as "cake," *torta* can refer to any round-shaped baked good, like pie, and can be sweet or savory.

TORTA MIMOSA

Makes 1 (8-inch) cake

Adorned with sponge cake cubes, the torta mimosa *was designed to look like the frothy, golden mimosa blossoms that dot the Italian countryside. Punctuated by a lemon-scented filling and a simple syrup soak, the cake remains tender and sweet under its crumb-coated dome for several days. The similarly delicate-looking but hardy mimosa has been the symbol of International Women's Day in Italy for more than 70 years, making the torta mimosa the unofficial dessert of La Festa della Donna.*

Cake:

- 8 large eggs (400 grams), room temperature
- 1¼ cups (250 grams) granulated sugar
- 1 teaspoon (4 grams) vanilla extract
- 1¼ cups (163 grams) 00 flour*
- 3 tablespoons (24 grams) cornstarch
- 1¼ teaspoons (2.5 grams) ground cardamom
- 1 teaspoon (3 grams) kosher salt

Filling:

- 2 cups (480 grams) whole milk
- ½ cup plus 3½ tablespoons (142 grams) granulated sugar, divided
- 4 teaspoons (10 grams) tightly packed lemon zest (3 to 4 lemons)
- 4½ tablespoons (36 grams) cornstarch
- ¼ teaspoon kosher salt
- 4 large egg yolks (74 grams)
- ⅓ cup (80 grams) cold heavy whipping cream

Syrup:

- 3 tablespoons (45 grams) water
- 2 tablespoons (24 grams) granulated sugar

1. Preheat oven to 325°F (170°C). Line bottoms of 2 tall-sided 8-inch round cake pans with parchment paper. (See Note.) (Do not grease sides of pan.)
2. For cake: In the bowl of a stand mixer fitted with the whisk attachment, beat eggs at medium speed until frothy. With mixer on medium speed, add sugar in a slow, steady stream, beating until combined. Beat in vanilla. Increase mixer speed to medium-high; beat until pale, tripled in volume, and ribbon consistency, about 10 minutes.
3. In a medium bowl, sift together flour, cornstarch, cardamom, and salt. Using a fine-mesh sieve, sift enough flour mixture over egg mixture just to cover surface; fold just until combined. Repeat until all of flour mixture is used up and batter is combined with no flour pockets remaining. (Do not overmix.) Divide batter between prepared pans; smooth into an even layer using as few strokes as possible. (Pans will be quite full, but batter will not overflow.)
4. Bake until golden brown, top springs back when lightly touched in center, and a wooden pick inserted in center comes out clean, 40 to 45 minutes. Let cool in pans for 10 minutes. Run a butter knife around edge of cakes to loosen; remove from pans, and let cool completely on a wire rack.
5. For filling: Place a fine-mesh sieve over a medium shallow baking dish or bowl.
6. In a small saucepan, heat milk, ½ cup (100 grams) sugar, and lemon zest over medium heat, stirring occasionally, until steaming. (Do not boil.)
7. In another medium bowl, whisk together cornstarch, 2 tablespoons (24 grams) sugar, and salt. Stir in egg yolks until well combined. (Mixture will be very thick.) Gradually whisk half of warm milk mixture into egg yolk mixture. Add egg yolk mixture to remaining milk mixture in pan. Bring to a boil over medium heat, whisking constantly; reduce heat to medium-low, and cook, whisking constantly, until thickened and mixture no longer tastes starchy, 1 to 2 minutes, adjusting heat as needed.
8. Press pastry cream through prepared sieve into baking dish or bowl; smooth into a thin layer. Cover with a piece of plastic wrap, pressing wrap directly onto surface of pastry cream to prevent a skin from forming. Refrigerate until thoroughly chilled, about 3 hours or up to overnight.
9. Transfer chilled pastry cream to a large bowl, and stir until softened and smooth.
10. In another medium bowl, whisk cold cream and remaining 1½ tablespoons (18 grams) sugar by hand until medium-stiff peaks form. Fold cream mixture into chilled pastry cream in three additions until combined. Cover and refrigerate until ready to use.
11. For syrup: In a small microwave-safe bowl, combine 3 tablespoons (45 grams) water and sugar. Heat on high in 10-second intervals, stirring between each, until sugar dissolves. Let cool completely.
12. Using a greased serrated knife, trim any thin browned edges off all sides of cake layers. Cut 1 cake in half horizontally to create 2 layers. Cut remaining cake in half horizontally; cut into ¾-inch cubes.
13. Place 1 cake layer on a serving plate. Brush with half of syrup. Spoon 1½ cups (355 grams) filling into a pastry bag; cut a ½-inch opening in tip. Pipe evenly over cake layer, and smooth using an offset spatula; top with second layer, and brush with remaining syrup. Spread remaining filling on top and sides of stacked layers. Press cake cubes into top and sides of cake. Cover and refrigerate for 1 to 2 hours before serving.

**We used Cento Anna Napoletana Tipo "00" Extra Fine Flour.*

Note: *We developed this recipe using 8-inch round cake pans with 3-inch-tall sides. This recipe will still work using standard 8-inch round cake pans with 2-inch-tall sides; the cake layers may just bake with a slight lip at the top. You can place a layer of foil on the rack below your cake pans just in case, if desired.*

TORTA DELLA NONNA

Makes 1 (9-inch) tart

Also known as grandmother's cake, torta della nonna *has come to represent the simple yet rich flavor that Italian baking is famous for.*

Pastry cream, butter-rich crust, and pine nuts combine for a satisfying dessert. Though the recipe can't be claimed by an actual grandma—it hails from restauranteur Guido Samorini—the cake's timeless, rustic appeal has never gone out of fashion.

2¾ cups (344 grams) all-purpose flour
⅔ cup (134 grams) granulated sugar
1 teaspoon (3 grams) tightly packed lemon zest
½ teaspoon (2.5 grams) baking powder
½ teaspoon (1.5 grams) kosher salt
⅔ cup (150 grams) cold unsalted butter, cubed
2 large eggs (100 grams), cold
Italian Lemon Pastry Cream (recipe follows)
¼ cup (36 grams) pine nuts
¼ cup (60 grams) water
1 large egg (50 grams), lightly beaten

1. In the work bowl of a food processor, pulse together flour, sugar, lemon zest, baking powder, and salt. Add cold butter, and pulse until sandy in texture. Add cold eggs, and process until a dough forms.
2. Turn out dough onto a clean work surface, and knead together 3 or 4 times to make sure it is evenly combined. Divide in half (about 365 grams each), shape into disks, and wrap in plastic wrap. Refrigerate for at least 1½ hours.
3. Preheat oven to 350°F (180°C).
4. Between 2 sheets of parchment paper, roll half of dough into an 11½-inch circle (¼-inch thickness). Remove top sheet of parchment, and using parchment to help, lift dough, and place in a 9½-inch fluted round removable-bottom tart pan. Press into bottom and up sides of pan, letting excess extend over sides of pan. Trim dough to edge of pan, and discard scraps. Dock bottom with a fork. Freeze until firm, 5 to 10 minutes.
5. Lightly whisk chilled Italian Lemon Pastry Cream until smooth. Spoon into prepared crust, spreading into an even layer. Lightly brush beaten egg along top edge of crust.
6. Between 2 sheets of parchment paper, roll remaining dough into an 11½-inch circle. Remove top sheet of parchment, and using parchment to help, lift dough, and place on top of pastry cream. Trim excess dough by pressing it against top edge of pan. Dock top dough with a fork. Freeze until dough is firm, 5 to 10 minutes.
7. In a small bowl, combine pine nuts and ¼ cup (60 grams) water; let stand for 5 minutes. Drain pine nuts, and pat dry.
8. Brush top of tart with lightly beaten egg. Sprinkle with pine nuts.
9. Bake until crust is golden brown, 40 to 50 minutes, rotating halfway through baking. Let cool completely in pan on a wire rack. Serve at room temperature, or refrigerate and serve chilled. Refrigerate in an airtight container for up to 3 days.

Italian Lemon Pastry Cream

Makes about 3 cups

2½ cups (600 grams) whole milk
⅔ cup (133 grams) granulated sugar, divided
1 tablespoon (8 grams) tightly packed lemon zest
¼ teaspoon kosher salt
6 large egg yolks (112 grams), room temperature
¼ cup (32 grams) cornstarch
2 tablespoons (28 grams) unsalted butter, cubed

1. In a medium saucepan, heat milk, ⅓ cup (67 grams) sugar, lemon zest, and salt over medium heat, stirring occasionally, until steaming. (Do not boil.)
2. In a medium bowl, whisk together egg yolks, cornstarch, and remaining ⅓ cup (67 grams) sugar. Pour hot milk mixture into egg yolk mixture, whisking constantly. Return mixture to saucepan, and cook, whisking constantly, until mixture starts to boil. Cook, whisking constantly, until cornstarch flavor has cooked out, 2 to 3 minutes.
3. Remove from heat, and strain through a fine-mesh sieve into a medium heatproof bowl. Stir in butter until completely combined. Cover with plastic wrap, pressing wrap directly onto surface of pastry cream to prevent a skin from forming. Refrigerate until completely cooled.

PRO TIP
If you'd prefer to prep ahead, both the pastry cream and dough can be made a day in advance and refrigerated overnight. Let chilled dough stand at room temperature for temperature until slightly softened, 15 to 30 minutes, before using.

Juls' Tuscan Kitchen

PHOTOGRAPHY BY JOANN PAI

RECIPE DEVELOPMENT AND FOOD STYLING BY GIULIA SCARPALEGGIA

FROM TWICE-BAKED PISTACHIO BISCOTTI TO A DECADENT FARRO AND RICOTTA TART, COOKBOOK AUTHOR AND BLOGGER GIULIA SCARPALEGGIA SHARES FOUR RECIPES FROM HER TUSCAN KITCHEN

Panoramic vistas and olive fields flank the country road that leads to Giulia Scarpaleggia's Tuscan kitchen in Colle Val d'Elsa, between Firenze (Florence) and Siena. It's here that Giulia, perhaps best known by her blog name, *Juls' Kitchen*, bakes, cooks, writes, and teaches. Her kitchen looks out over the rolling hills of Toscana, where you'll find her dogs lounging in the warm sun and chickens staying busy next to the garden her mother tends for the family. Giulia shares her family's compound with her photographer husband, Tommaso, and their daughter as well as her parents and grandmother. The stone farmhouse is steeped in more than family history; it was used as a post office in World War II by both German and US forces. Today, Giulia is making history of her own as she documents the meaningful recipes that represent her family's life in Tuscany and welcomes guests around her kitchen table for cooking and baking.

Giulia is the author of five cookbooks, including *From the Markets of Tuscany*. She is working on her sixth cookbook now. Connect with Giulia at *julskitchen.com* and @julskitchen on Instagram. You can also sign up for her delightful newsletter at *julskitchen.substack.com*.

FARRO AND RICOTTA TART

Makes 1 (9-inch) tart

This is the perfect tart to bake as an afternoon snack, though it would be hard to resist a slice even for breakfast or at the end of a family meal on a Sunday. Instead of chocolate, or along with it, you can add raisins soaked in dessert wine or some candied orange peel.

Shortcrust:

- 1¾ cups (300 grams) farro flour*
- ⅔ cup (150 grams) unsalted butter, room temperature
- ½ cup (110 grams) firmly packed light brown sugar
- 2 teaspoons (4 grams) tightly packed orange zest (about 1 orange)
- ½ teaspoon (3 grams) fine sea salt
- 1 large egg (50 grams), lightly beaten

Filling:

- ¾ cup (150 grams) hulled farro
- 1¼ cups (300 grams) heavy whipping cream
- ¾ cup plus 1 tablespoon plus 1 teaspoon (200 grams) whole milk
- ¼ cup (50 grams) granulated sugar
- ¼ teaspoon (1.5 grams) fine sea salt
- ½ vanilla bean, split lengthwise, seeds scraped and reserved
- 1 cup (250 grams) double-cream ricotta cheese
- ⅓ cup (57 grams) 46% cacao semisweet chocolate chips
- 1 large egg (50 grams), lightly beaten
- 2 teaspoons (9 grams) tightly packed orange zest (about 1 orange)

1. For shortcrust: In a large bowl, place flour, butter, and brown sugar; using your fingertips, rub together just until combined. Add orange zest and salt; mix with your fingers until no large lumps of butter remain. Mix in egg. Working quickly so it does not become greasy, shape dough into a disk; wrap in plastic wrap, and refrigerate for at least 2 hours or up to overnight.

2. For filling: Cook farro according to package directions for al dente. Drain, and transfer farro to a medium saucepan; add cream, milk, granulated sugar, salt, and reserved vanilla bean seeds. Cook over medium heat, stirring frequently, until liquid is absorbed, about 25 minutes. (You don't want the farro to be too dry; aim for a creamy, soft risotto texture.) Let cool completely.

3. Stir ricotta, chocolate chips, egg, and orange zest into cooled farro mixture. Set aside.

4. Preheat oven to 350°F (180°C).

5. Divide shortcrust in half. Let half of dough stand at room temperature until slightly softened, 10 to 15 minutes. (Keep remaining shortcrust refrigerated until ready to use.) On a heavily floured surface, roll shortcrust into a 11-inch circle (about ⅛ inch thick).

6. Spray a 9-inch springform pan with baking spray with flour. Transfer rolled pastry to prepared pan, pressing into bottom and up sides. Spoon filling into prepared crust, spreading evenly; using a small sharp knife, trim excess dough flush with filling.

7. Let remaining shortcrust stand at room temperature until softened, 10 to 15 minutes; on a heavily floured surface, roll shortcrust into a 11-inch circle (about ⅛ inch thick). Using a pastry cutter, cut dough into ½-inch-thick strips. Arrange over top of filling in a lattice design as desired, pressing ends into bottom crust to adhere and trimming away excess.

8. Bake until set and golden, about 45 minutes. Let cool completely in pan before slicing and serving.

**We used Pereg Farro Flour, available online.*

OCCHI DI BUE

Makes about 10 sandwich cookies

Occhi di bue, *literally "ox eyes," are the large shortcrust cookies, a reassuring constant in any pastry shop, café, or bakery counter in Italy. They are perfect in their generous round shape, winking from the counter with their heart of jam or chocolate.*

- ⅔ cup plus 2 teaspoons (160 grams) unsalted butter, room temperature
- ½ cup plus 2 tablespoons (130 grams) raw cane sugar
- 2 cups (250 grams) 00 flour
- 1 large egg yolk (19 grams), room temperature
- 1 teaspoon (4 grams) vanilla extract
- Pinch fine sea salt
- ½ cup (124 grams) apricot jam
- Rice flour, for rolling*
- Confectioners' sugar, if desired

1. In a large bowl, using your fingertips, work together butter and cane sugar; add 00 flour, egg yolk, vanilla, and salt; knead just until a smooth dough forms. Shape dough into a ball, and flatten slightly; wrap in plastic wrap, and refrigerate for at least 1 hour or up to overnight.

2. Let dough stand at room temperature until slightly softened, 15 to 20 minutes.

3. Preheat oven to 350°F (180°C). Line 4 baking sheets with parchment paper.

4. Lightly dust work surface with rice flour. Turn out dough onto work surface, and roll to about a ⅛-inch (5-millimeter) thickness. Using a 3⅛-inch (8-centimeter) round cutter, cut dough; using a smaller 1- to 1½-inch round cutter, cut center from half of dough rounds. (You can also use another shape if you prefer.) Reroll and cut scraps as necessary.

5. Place cut dough 1 inch apart on prepared pans.

6. Bake until lightly golden, 11 to 12 minutes. Carefully remove from pans, and let cool completely on wire racks.

7. Spoon 1½ teaspoons (10.5 grams) jam onto flat side of all solid cookies. Place remaining cookies, flat side down, on top of jam. Dust with confectioners' sugar, if desired, and serve, or store in an airtight container.

**You can also use all-purpose flour for rolling out cookies.*

PAN DI RAMERINO

Makes about 32 buns

Even though it is now possible to purchase and enjoy pan di ramerino *in many Florentine bakeries throughout the year, in the past, it was sold just for Holy Thursday, when it was brought to the church to be blessed. Its very appearance—a soft, sticky rosemary and raisin bun carved with a cross—recalls this tradition. Whether it is to bless the bread or to help the rising process, for faith or superstition, this is the shape that has been passed down from generation to generation. Enjoy it as a snack, toast it and slather with butter and jam, or pair it with a bloomy-rind cheese and a slice of smoked ham as an unusual appetizer.*

GLOSSARIO | ***Preferment/biga:*** *Biga* is the Italian version of a preferment. It's similar to French poolish, but where poolish is usually wet, consisting of a 1:1 flour to water ratio, biga is usually drier, consisting of up to two parts flour and one part water.

Preferment:

- **⅓ cup plus 4 teaspoons (100 grams) lukewarm water**
- **¼ teaspoon (1 gram) active dry yeast**
- **1½ cups (200 grams) bread flour**

Dough:

- **2 cups (300 grams) packed raisins**
- **½ cup (120 grams) vin santo or any sweet wine**
- **¾ cup plus 1 tablespoon (182 grams) extra-virgin olive oil**
- **3 tablespoons (10 grams) chopped fresh rosemary**
- **1⅔ cups (400 grams) lukewarm water, divided**
- **1 teaspoon (3 grams) active dry yeast**
- **6 to 6⅓ cups (800 to 843 grams) 00 flour**
- **½ cup (100 grams) raw cane sugar**
- **1 tablespoon (18 grams) fine sea salt**
- **1 large egg (50 grams)**
- **1 tablespoon (15 grams) water, room temperature**

Syrup:

- **¾ cup (150 grams) raw cane sugar**
- **⅔ cup (160 grams) water**
- **½ vanilla bean, split lengthwise, seeds scraped and reserved**

1. For preferment: In a medium bowl, whisk together ⅓ cup plus 4 teaspoons (100 grams) lukewarm water and yeast until dissolved. Add bread flour, and stir until combined. Cover with plastic wrap; let stand at room temperature for 20 to 24 hours.

2. For dough: In a small bowl, place raisins. Add vin santo and enough water to cover raisins. Let stand for 1 hour; thoroughly drain, and squeeze raisins to release excess moisture.

3. In a small saucepan, combine oil and rosemary. Heat over low heat, stirring occasionally, until rosemary begins to fry, 3 to 5 minutes. Remove from heat; let cool slightly for 20 minutes.

4. In the bowl of a stand mixer, whisk together ⅔ cup (160 grams) lukewarm water and yeast until dissolved. Add preferment, 6 cups (800 grams) 00 flour, and cane sugar; using the dough hook attachment, beat at low speed for 5 minutes. Add salt; with mixer on low speed, gradually add remaining 1 cup (240 grams) lukewarm water, beating until dough is smooth and not sticking to bowl or dough hook, 5 to 8 minutes. (You can also do this by hand with a lot of patience. It is a long job but completely doable.)

5. Add rosemary oil to dough. Beat at low speed until oil is completely absorbed and dough is smooth and not too sticky, about 10 minutes; adding up to remaining ⅓ cup (43 grams) 00 flour, 1 tablespoon (8 grams) at a time, if necessary. Add drained raisins during final 2 minutes and beating just enough to incorporate them.

6. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let stand in a warm, draft-free place (75°F/24°C) for about 15 minutes. (A closed oven with the oven light on is a great option.)

7. Line 2 baking sheets with parchment paper.

8. On a lightly floured surface, divide dough into 32 portions (about 65 grams each). Shape portions into balls. Place at least 2 inches apart on prepared pans.

9. In a small bowl, whisk together egg and 1 tablespoon (15 grams) room temperature water; brush dough with egg wash. Cover and let rise in a warm, draft-free place (75°F/24°C) for about 25 minutes.

10. Using a sharp knife, carve a cross or hashtag pattern into each bun. Brush with egg wash. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 45 minutes to 1 hour.

11. Preheat oven to 350°F (180°C).

12. Bake until golden and well puffed, 15 to 20 minutes.

13. For syrup: Meanwhile, in a small saucepan, combine cane sugar, ⅔ cup (160 grams) water, and vanilla bean and reserved seeds. Bring to a boil over medium heat; simmer, stirring frequently, until syrup is reduced by half and golden in color, 5 to 7 minutes.

14. Immediately brush hot buns with hot syrup, and let them dry completely. These are irresistible eaten just out of the oven, but they will keep well for 5 to 6 days into a tin box or in a resealable plastic bag.

TUSCAN BISCOTTI WITH PISTACHIOS AND WHITE CHOCOLATE

Makes 32 biscotti

Biscotti hold their destiny in their name: "biscotti" means "baked twice," as this is how they are made—first baked in a log and then sliced and baked cut side down until crisp and golden brown. Even though the traditional biscotti are made with almonds, I love to bake them with pistachios and white chocolate, my husband Tommaso's favorite version: elegant, refined, and simply irresistible.

1 cup plus 2 tablespoons (224 grams) granulated sugar
2 large eggs (100 grams)
1 large egg yolk (19 grams)
2¼ cups (281 grams) all-purpose flour, sifted
1 teaspoon (5 grams) baking powder
Pinch fine sea salt
Zest of 1 orange (about 2 teaspoons or 4 grams)
4.25 ounces (120 grams) unsalted pistachios (about a rounded ¾ cup)
3.5 ounces (100 grams) white chocolate, chopped (about ½ cup plus 1 tablespoon)
1 large egg white (30 grams)

1. Preheat oven to 475°F (250°C).
2. In the bowl of a stand mixer fitted with the whisk attachment, beat sugar, eggs, and egg yolk at medium-high speed until light and fluffy, 3 to 4 minutes.
3. In a medium bowl, whisk together flour, baking powder, and salt. Stir flour mixture into sugar mixture just until combined. Stir in orange zest. Add pistachios and white chocolate; stir until combined.
4. Line a baking sheet with parchment paper.
5. Divide dough in half, and using a spatula if needed, shape each half into a 12x2-inch (30x5-centimeter) loaf. (Dough will be sticky.) Space loaves about 2 inches apart on prepared pan.
6. In a small bowl, whisk egg white until foamy. Brush loaves with egg white.
7. Reduce oven temperature to 350°F (180°C). (The extremely high initial temperature ensures the biscotti won't lose their shape when they start to bake.)
8. Bake until golden but still slightly soft inside, 20 to 25 minutes. (If you push down on the surface, it should be relatively hard but still have a little give.) Let cool on pan for 5 minutes. Leave oven on.
9. Transfer loaves, one at a time, to a cutting board; using a sharp knife, slice into ¾-inch-thick (2-centimeter-thick) slices. Place, cut side down, on pan.
10. Bake until browned, 12 to 15 minutes. Carefully remove from pan, and let cool completely on wire racks. Store in an airtight jar or tin. (They should keep for weeks.)

For another Italian specialty from Siena, visit *bakefromscratch.com/panforte* for Juls' Panforte recipe, a deliciously spiced dessert full of fruits and nuts.

Osteria

LA DOLCE *Vita*

FROM PIEMONTE IN THE NORTH TO LIGURIA AND TOSCANA, HERE ARE MUST-VISIT PLACES, BAKED ITEMS TO TASTE, AND RECIPES TO TRY AT HOME

BY BROOKE BELL, ENRICA MONZANI, AND GIULIA SCARPALEGGIA
PHOTOGRAPHY BY JOANN PAI

Pride. Care. Passion.

These words best describe the baking and food culture in Italy. In each home kitchen, bakery, restaurant, market, and food shop we visited, there was pride, care, and passion. Pride of place and tradition, care of ingredients, and passion for process and making people happy through food.

For the first of many Italian baking issues to come, we intentionally started our travels in the northern part of the country in the Piemonte and worked our way down to Liguria and into Toscana and Lazio. In each of these regions, we leaned on local experts to share some of their favorites with us. Our baking journey in Italy has only just begun. As the composer Giuseppe Verdi said, "You may have the universe if I may have Italy."

Piemonte

Surrounded on three sides by stately snow-capped Alps, the Piemonte (Piedmont) is the birthplace of the Slow Food movement and home to hazelnuts, white truffles, *plin* pasta, *grissini*, fabulous wines, and more. While it might be one of the lesser-known regions in Italy, once you discover its beauty and culinary riches, you'll be back.

ALBA: HEARTBEAT OF THE LANGHE

The town of Alba is centrally located near many storied wine regions in the Piemonte region, most notably Barolo and Barbaresco. Wander the quaint streets past the Piazza Duomo and its bell tower, and it won't take you long to notice this wine region is home to two other important ingredients: hazelnuts and truffles. Alba is the white truffle capital of the world, so you'll find stores everywhere dedicated to selling truffles and truffle products, and you can expect freshly shaved truffles (both summer and white, depending on the season) on most menus.

HAZELNUT HEAVEN

As you travel through the rolling hills of the Piemonte, you'll be astonished by the number of hazelnut farms. They are tucked between vineyards and ramble down from hilltop towns. Talk to locals, and you'll discover that it's not uncommon for winemakers to convert some of their land to hazelnuts. Why? Ferrero, which owns mega brands such as Nutella and Kinder, is based in Alba. And legend is true: early in the morning when the wind is blowing in a certain direction, the town of Alba smells like Nutella when hazelnuts are being processed into one of our favorite pantry staples. Pure bliss.

Aside from Nutella, you'll find chocolate hazelnut spreads and hazelnut flour from artisan producers and hazelnut everything. Some of our favorites: gelato, *baci di dama* cookies, and *bunet*, a creamy Piemontese pudding. Turn to page 85 for 4 Ways with Chocolate Hazelnut Spread.

CHOCOLATE HAZELNUT PANNA COTTA

Makes 6 servings

An ode to two of the best things to come out of the Piemonte region—Nutella and panna cotta—this recipe is a sweet marriage of creamy texture and unparalleled chocolate and hazelnut flavor.

- ¼ cup (60 grams) cold water
- 1 (0.25-ounce) package (7 grams) unflavored gelatin
- 2 cups (480 grams) heavy whipping cream
- 3 tablespoons (36 grams) granulated sugar
- ½ teaspoon (1.5 grams) kosher salt
- ½ teaspoon instant espresso powder
- 1 cup (308 grams) chocolate hazelnut spread*
- 2 ounces (57 grams) 72% cacao dark chocolate, finely chopped (about ⅓ cup)
- 1 cup (240 grams) whole milk
- 1 teaspoon (4 grams) vanilla extract
- Vanilla Whipped Cream (recipe follows)
- Garnish: fresh berries

1. In a small microwave-safe bowl, place ¼ cup (60 grams) cold water. Sprinkle gelatin evenly on top; let stand until hydrated, 5 to 10 minutes.

2. Meanwhile, in a medium saucepan, whisk together cream, sugar, salt, and espresso powder; cook over medium heat, whisking frequently, until steaming. (Do not boil.) Remove from heat. Add chocolate hazelnut spread and finely chopped chocolate; whisk until melted and well combined. (If chocolate isn't completely melted, return pan to stovetop, and cook over medium-low heat, whisking frequently, until mixture is smooth and well combined.)

3. Heat gelatin mixture on high in 10-second intervals, stirring between each, until gelatin completely dissolves. Gradually pour gelatin mixture into warm cream mixture, whisking constantly. Whisk in milk and vanilla.

4. Fill a large bowl with ice water. Strain cream mixture through a fine-mesh sieve into a medium metal bowl. Place bowl in prepared ice water bath; stir until an instant-read thermometer registers 70°F (21°C).

5. Divide cooled cream mixture among 6 serving glasses (about ¾ cup or 190 grams each); refrigerate, uncovered, for at least 4 hours or up to overnight. Serve with Vanilla Whipped Cream. Garnish with berries, if desired.

**We used Nutella.*

Vanilla Whipped Cream

Makes 1⅓ cups

- ¾ cup (180 grams) cold heavy whipping cream
- 2 tablespoons (24 grams) granulated sugar
- 1 teaspoon (4 grams) vanilla extract

1. In a medium bowl, whisk together all ingredients by hand until medium-stiff peaks form. Use immediately.

GLOSSARIO

***Panna Cotta*:** Literally, "cooked cream." Panna cotta is a classic dessert from Piemonte. Consisting of sweet cream and gelatin, traditional recipes are often served with berry coulis, chocolate sauce, or caramel.

Liguria

This stunning region hugs the Ligurian Sea, where colorful fishing villages dot the coastline and lemons droop from trees on terraced hillsides. We were captivated by the history and energy in Genoa (Genova) and enchanted by Camogli, Rapallo, Santa Margherita Ligure, and Portofino. All along the way, we found a passion for Genoese pesto, focaccia, *farinata*, *chifferi*, and so much more.

MEET ENRICA OF *A SMALL KITCHEN IN GENOA*

Enrica Monzani, a former attorney turned passionate foodie, leads food tours as well as private cooking classes in her home and shares recipes on her blog, *A Small Kitchen in Genoa*. She was a 2016 finalist in the VI World Championship of Pesto al Mortaio, pesto made by hand with a mortar. Connect with her at *asmallkitcheningenoa.com* or @asmallkitcheningenoa on Instagram.

GENOA: A PORT CITY STEEPED IN HISTORY

The oldest historic center of Europe, Genoa is known for its large port, family-run shops, and irresistible basil pesto, to name a few. Discover local flavors by looking for old eateries called *sciamadde*, where, since medieval times, *farinata* (chickpea tart), *castagnaccio* (chestnut cake), and *polpettone* (green bean and potato casserole) have been baked in shallow copper pans until steaming. Of course, there is focaccia, too. Stop in a café, order a cappuccino, and mop your focaccia in the cappuccino—it's the usual Genoese breakfast!

When in Liguria, you'll also find endless variations of savory pies, *torte di verdura*, for which this region holds the record in Italy. Layers of puff pastry are filled with seasonal vegetables, fresh cheese, eggs, and aromatic herbs and spices. The queen is *torta Pasqualina*, which hides whole eggs inside and traditionally appears on tables during Easter. —*Enrica Monzani*

CHIFFERI

Makes 12 rolls

Recipe by Enrica Monzani

This beautiful brioche is lightly flavored with orange zest before being shaped into a crescent and baked to golden perfection. Chifferi *also refers to elbow pasta, like macaroni, and refers to their shared semicircle shape.*

Sponge:
- ⅓ cup plus 1 tablespoon plus 1 teaspoon (100 grams) whole milk
- 2¼ teaspoons (7 grams) active dry yeast
- 1 teaspoon (7 grams) wildflower honey
- ¾ cup plus 2 teaspoons (100 grams) bread flour

Dough:
- 3 cups plus 2 tablespoons (400 grams) bread flour
- ⅓ cup plus 1 tablespoon plus 1 teaspoon (100 grams) whole milk, room temperature
- ⅓ cup plus 1 tablespoon (80 grams) granulated sugar
- 3 large egg yolks (56 grams), room temperature
- 1 large egg (50 grams), room temperature
- ⅔ cup (150 grams) unsalted butter, cubed and room temperature
- 1 tablespoon (3 grams) orange zest (about 1 orange) or ½ teaspoon (2 grams) orange extract
- ¾ teaspoon (4.5 grams) fine sea salt

Egg wash:
- 1 large egg (50 grams)
- 1 tablespoon (15 grams) whole milk
- Pinch fine sea salt

1. For sponge: In a small bowl, whisk together milk, yeast, and honey until yeast dissolves and mixture is well combined. Add flour; stir quickly until well combined. Cover with plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) until small bubbles appear on surface, about 40 minutes to 1 hour.
2. For dough: In the bowl of a stand mixer fitted with the dough hook attachment, combine sponge and flour. With mixer on low speed, gradually add milk, sugar, egg yolks, and egg, beating until combined. Add butter, 1 piece at a time, beating until combined after each addition. Add orange zest or extract and salt. Beat at medium-low speed until dough clears sides of bowl and is very elastic, 10 to 12 minutes. (When a flap of dough is pulled, it will be elastic and difficult to tear.)
3. Shape dough into a ball; transfer to a bowl, cover with plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1½ to 2 hours.
4. Line 2 baking sheets with parchment paper.
5. On a lightly floured surface, roll dough into a 14-inch (35-centimeter) disk; divide disk into 12 triangles. Make a ½-inch (1-centimeter) cut in center of base of each triangle; slightly pull tip of 1 triangle outward, and begin to roll triangle from base to tip to form a chiffero. Repeat with remaining triangles. Place chifferi with tip tucked underneath 1 to 2 inches apart on prepared pans.
6. For egg wash: In a small bowl, whisk together egg, milk, and salt until well combined. Brush evenly over chifferi. Loosely cover with plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1½ hours.
7. Preheat oven to 350°F (180°C).
8. Brush chifferi with egg wash.
9. Bake until golden brown, 15 to 20 minutes. Serve warm or at room temperature.

GENOESE FOCACCIA

This renowned flatbread has a crispy outside, moist inside, dimples, and an extra-virgin olive oil shine. Don't miss focaccia with onions that are gently cooked to bring out their sweetness without caramelizing. —*Enrica Monzani*

BREAKFAST BRIOCHE

Plan to queue at **Pasticceria Tagliafico** for a *chiffero*, a beloved breakfast brioche. While these might resemble croissants, the similarities stop there. Here, the chifferi are softer and less flaky and are filled with a hint of apricot jam. After baking, they get a brush of simple syrup. —*Enrica Monzani*
Via Galata, 31R
Genoa

STUNNING CONFECTIONS

This jewel box of a confectionery store is a feast for the eyes and those with a sweet tooth. **Pietro Romanengo** is Italy's oldest renowned confectioner, making sweet treats since 1780. Everything is made in small batches with the finest ingredients. Of note, you'll want to try *quaresimali* (popular during Lent), marzipan candies, Rosolio Drops, and truly anything that calls to you.
Via di Soziglia, 74/76R
Genoa

GENOESE FOCACCIA

1 (15x11-inch) loaf

Recipe by Enrica Monzani

Focaccia in Genoa is ubiquitous. It is in our life from sunrise to sunset. We soak it in the cappuccino for breakfast (yes, we do, and it's incredibly good), we give it to our children as a snack at school, and finally, it is offered with a glass of white wine for aperitivo. The secret to Genoese focaccia is the emulsion of oil, water, and salt that you spread abundantly on the surface before the last leavening. Do not worry if it seems like a lot; it will evaporate during cooking and allow the holes to remain during cooking.

¼ cup (60 grams) warm water (110°F/43°C to 115°F/46°C)
1¼ teaspoons (3.75 grams) active dry yeast
1½ teaspoons (6 grams) granulated sugar, divided
2¾ cups (370 grams) 00 flour
½ cup (120 grams) lukewarm water (98°F/37°C to 105°F/41°C), divided
1¼ teaspoons (7.5 grams) fine sea salt
3½ tablespoons (49 grams) plus 4 teaspoons (20 grams) olive oil
Brine (recipe follows)
2 tablespoons (28 grams) extra-virgin olive oil, to finish

1. In a small bowl, whisk together ¼ cup (60 grams) warm water, yeast, and ½ teaspoon (2 grams) sugar. Let stand until foamy, 5 to 10 minutes.
2. In the bowl of a stand mixer fitted with the dough hook attachment, combine yeast mixture, flour, lukewarm water (105 grams), salt, and remaining 1 teaspoon (4 grams) sugar. Beat at low speed for 5 minutes. (Dough will look dry at first but will come together later.) Add 4 teaspoons (20 grams) olive oil; beat until combined. (Use your hands to help incorporate, if needed.) Add remaining 1 tablespoon (15 grams) lukewarm water; beat at medium-low speed until dough is smooth and elastic, 6 to 7 minutes. (The dough is perfect when it's elastic when pulled and difficult to tear.)
3. Turn out dough onto a lightly floured surface; reach under one side of dough, and gently stretch and fold dough over to center. Repeat on remaining 3 sides, and form a slightly flattened rectangle. Place, seam side down, on a lightly floured board; cover with plastic wrap, and let stand for 30 minutes.
4. Coat a 15x11-inch baking pan with 2 tablespoons (28 grams) olive oil.
5. On a lightly floured surface, roll out dough into a 13x9-inch rectangle. Transfer dough to prepared pan. Cover with plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) for 30 minutes.

6. Stretch dough into corners until it covers entire surface of pan, leaving no edges free and taking care to eliminate various air bubbles below dough. Cover and let rise in a warm, draft-free place (75°F/24°C) for 1 hour.
7. Generously flour surface of dough, and make deep dimples close to each other using your fingertips (exclude your thumb and pinky finger and try to keep the palm of your hand facing the dough's surface). Pour Brine and remaining 1½ tablespoons (21 grams) olive oil evenly over surface. Mix Brine and oil well with your fingers, thoroughly covering surface. (Be careful that the Brine does not go underneath the dough.) Cover and let rise in a warm, draft-free place (75°F/24°C) for 1 hour.
8. Preheat oven to 450°F (230°C).
9. Bake until golden brown, 15 to 17 minutes. Invert focaccia onto a wire rack, and brush bottom and top with extra-virgin olive oil. Let cool on a wire rack to keep it crispy.

Brine

Makes ¼ cup

¼ cup (60 grams) water
½ teaspoon (3 grams) fine sea salt

1. In a small bowl, whisk together ¼ cup (60 grams) water and salt until well combined and salt dissolves.

FOCACCIA AL FORMAGGIO DI RECCO

You can't leave Liguria without tasting a slice of *focaccia al formaggio*. The name is misleading because it's not a flatbread or what you think of as focaccia. It's an ancient pie that's made of thin unleavened dough filled with a fresh local cheese that's baked in a wood oven until creamy and melted. The capital of this gluttony is Recco, a small coastal village a few kilometers east of Genoa. But you can also taste the original at **Revello** in Camogli, one of the loveliest small fishing villages in Liguria. Look for the cheese's label to be attached to the hot pie, a sign of authenticity. —*Enrica Monzani*
Via Giuseppe Garibaldi, 183
Camogli

FARINATA

Makes 1 (12-inch) pancake

Recipe by Enrica Monzani

Farinata is one of the most representative dishes of Genoese street food. Farinata dates back to Roman times and similar dishes—based on water and chickpea flour—are also typical of other Mediterranean regions: in Tuscany and in Pisa, you can eat cecina; in Livorno, a cake of chickpeas; in Sardinia, the fainé; in Sicily, there are the famous panelle; and in Provence, a tart very similar to farinata but called socca. In short, chickpea flour has fed and conquered many seafaring peoples.

1 cup plus 1½ tablespoons (140 grams) chickpea flour*
1 teaspoon (6 grams) fine sea salt
1¾ cups (420 grams) lukewarm water
¼ cup plus 1 tablespoon (70 grams) olive oil
Ground black pepper, to taste

1. In a medium bowl, whisk together flour and salt. Add 1¾ cups (420 grams) lukewarm water, a little at a time, whisking well to get a smooth batter without lumps. Cover and let stand at room temperature for at least 4 hours or up to 8 hours, stirring every 2 hours and removing foam that eventually forms on top.
2. Position oven rack in lower third of oven. Preheat oven to 450°F (230°C). Place a 12-inch cast-iron skillet in oven for 5 minutes to get very hot.
3. Transfer batter to a carafe or 4-cup liquid-measuring cup.
4. Carefully remove hot skillet from oven; place on a wire rack, and add oil to skillet.
5. Using a wooden spoon placed at a 45-degree angle in center of skillet just above the oil, pour batter onto bowl of spoon, letting it run into skillet. (Batter will gently float over the oil, which will create a protective film above and under the batter without mixing with it.)
6. Bake until edges are a light hazelnut color, 15 to 20 minutes. Increase oven temperature to broil. Broil for 5 minutes. Let cool in skillet on a wire rack for 1 minute. Season with pepper, and serve immediately.

**We used Bob's Red Mill Chickpea Flour.*

LIGURIAN STREET FOOD

Farinata, a humble chickpea tart dating back to Roman times that's now considered street food, is baked until browned and crispy, cut while still hot, and served in squares. In Rapallo, at the family-owned **Pizzeria U Fainottu Du Caruggiu**, farinata has been coming out of their oven since 1984.
Vico Fortunio Liceti, 7
Rapallo

PICTURESQUE PORTOFINO

If you're looking for a moment to slow down along the Italian Riviera and take in the views, Portofino is a protected and picturesque harbor filled with open-air cafés and boutiques. The drive in along steep cliffs that crash into the sea is breathtaking. You can even hike to Portofino from Santa Margherita Ligure. Whether you drive or walk, it's the perfect place to enjoy a long wine lunch of fried anchovies and *trofie al pesto Genoese*.

GLOSSARIO | ***Vin Santo*:** A classic amber-hued dessert wine that originated in Tuscany. Vin santo translates to "holy wine" but is often called "straw wine" because the grapes used to make it are dried on straw mats after harvesting.

Giulia

Toscana

Arguably the most iconic landscape in Italy, which has been inspiring artists for centuries, Toscana (Tuscany) is recognized for its towering cypress trees, hilltop towns, and rich color palette of gold and sienna. We discovered new bakeries in bustling Firenze (Florence), strolled the streets, eating gelato, and admired the magnificence around every corner. In Siena, we were charmed by the central piazza, duomo, and narrow streets twisting through this medieval town.

MEET GIULIA OF *JULS' KITCHEN*

Giulia Scarpaleggia writes, teaches, and cooks in her family's Tuscan farmhouse outside of Siena, where she lives with her photographer husband, Tommaso, and their daughter. Connect with her at *julskitchen.com* or @julskitchen on Instagram. Turn to page 57 for a delicious look inside Giulia's kitchen.

BREAKFAST AT BUONAMICI

Pasticceria Buonamici is a historic Florentine bakery in the heart of the Oltrarno neighborhood, which focuses on quality ingredients and artisanal, traditional production. The bakery was opened in 1949 by Bruno Buonamici, who learned the art of baking while working for the renowned Pasticceria Robiglio as a child. Buonamici is celebrated for its pistachio *cantucci* and incredible selection of Italian croissants and pastries. This is one of the best spots in town to enjoy an Italian breakfast. Grab a cappuccino and custard-filled *cornetto*, and enjoy it standing at the counter, the Italian way. —*Giulia Scarpaleggia*

Via dell'Orto, 27R
Firenze

GELATO, ALWAYS!

Antonio Ciabattoni founded **Gelateria La Sorbettiera** in 2007 with his wife, Elisa, and the quality of his artisanal gelato shines through in every vibrant, seasonal taste, supported by high-quality ingredients and a profound attention to new trends. Here, you can find outstanding classics such as pistachio di Bronte or inventive creations, such as the lemon and sage sorbet or basil and lime gelato, inspired by Chef Jacque Genin. Enjoy a traditional waffle cone, fill a brioche with your favorite flavor, or have your gelato as a *mattonella*, which translates to "tile," so think ice cream sandwich. —*Giulia Scarpaleggia*
Piazza Torquato Tasso, 11R
Firenze

GLOSSARIO | ***Gelato*:** The beloved Italian take on ice cream. To be considered true Italian gelato, the mixture must have 6% to 10% milk fat, 70% less air than other ice cream, and more flavoring. That means gelato is denser and richer than other frozen desserts.

PANFORTE PARADISE

Bakers don't want to miss **Antica Drogheria Manganelli** to stock up on all kinds of Tuscan goodies. As you walk in, take note of the canisters of spices, dried fruit, and nuts behind the counter. Here, simply tell the friendly team how much the panforte you plan to bake will weigh and if you prefer a light or dark spice blend. They will measure out the amount of spices, fruit, and nuts you need to make this Sienese specialty. You can also purchase beautifully wrapped panforte, vin santo, and much more. For Giulia's Panforte recipe, visit *bakefromscratch.com/panforte*.
Via di Città 71/73
Siena

SIENESE SPECIALTIES

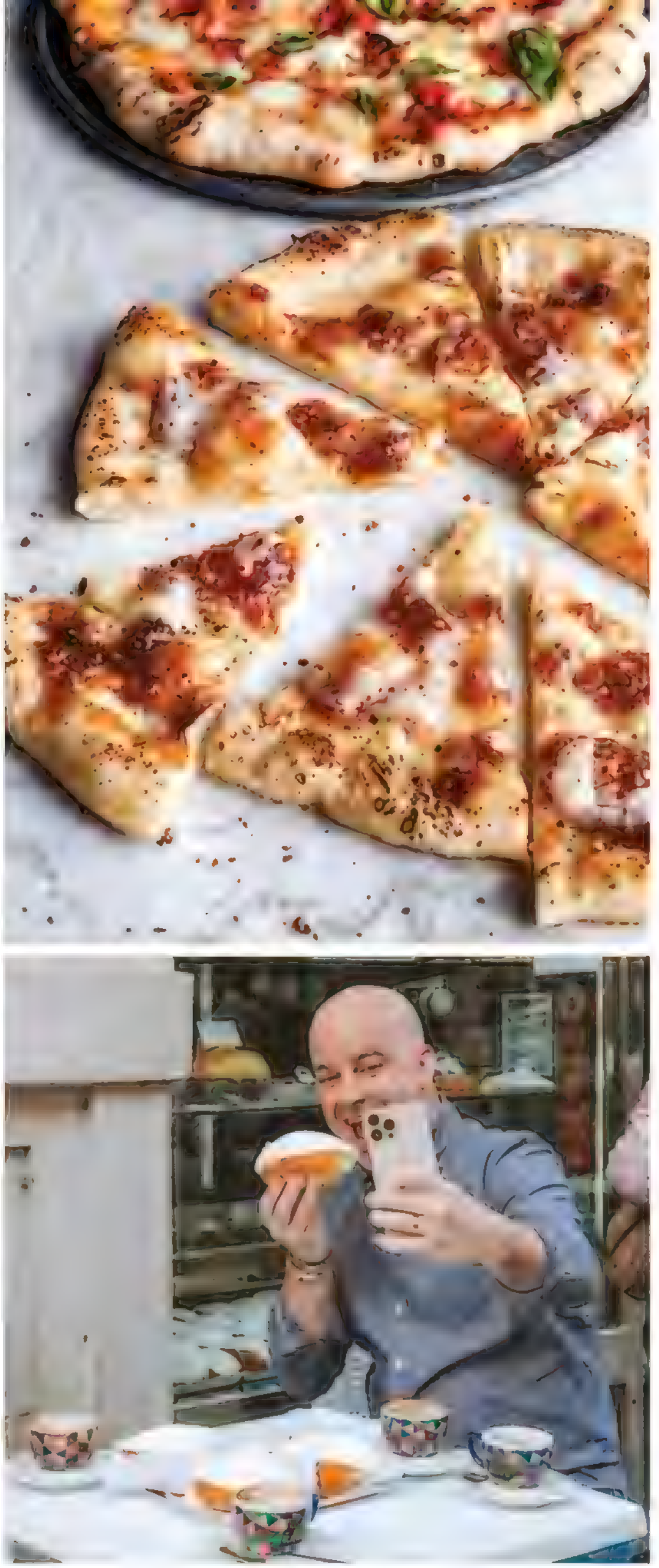
Locals love **Panificio il Magnifico** bakery for its *pan co' Santi*, a raisin- and walnut-studded spiced bread typically made for All Saints' Day, and its special Easter *schiacciata*, said to be one of the best in town. At Christmastime, *pan co' Santi* is available fresh daily, along with a focaccia made from the same dough. The rest of the year, *pan co' Santi* is available only on Fridays. Together with classic Sienese Christmas desserts, you'll also find everyday breads, *ciambelloni* (doughnuts), *cantucci* cookies, and cakes like *pinolata*, *panettone*, and *colombe*. —*Giulia Scarpaleggia*

Via dei Pellegrini, 27
Siena

Lazio

AND BECAUSE ALL ROADS LEAD TO ROMA . . .

. . . and points south, we ended our journey in Roma (Rome). Read about editor-in-chief Brian Hart Hoffman's breakfast quest and first taste of *maritozzo* on page 103. And to tempt you with our next Italian baking issue, here's a Neapolitan-style pizza recipe from author Katie Parla's cookbook, *Food of the Italian South*.



IMPASTO PER LA PIZZA NAPOLETANA (NEAPOLITAN-STYLE PIZZA DOUGH)

Makes enough dough for 4 (9-inch) pizzas

Thick-rimmed Neapolitan-style pizza has become synonymous with Italy, and it is arguably the country's most famous export. In Naples, as elsewhere, this popular food is baked in a domed word-burning oven, but this recipe has been adapted for your home oven so you can enjoy the chewy crust and elastic dough of pizza napoletana in your own home—though, if you can, take a trip to Naples for the real deal. Plan ahead to make this pizza, as the cold, slow rise in the refrigerator takes at least 20 hours. Alternatively, you can proof the dough on your counter instead of in the refrigerator. It will be ready to bake in 3 to 6 hours after your final stretch and fold, depending on your room temperature. A recipe for a classic margherita pizza inspired by the south and its famed pizza makers follows.

590 grams (scant 5 cups) bread flour
1.75 grams (rounded ½ teaspoon) active dry yeast
380 grams (about 1½ cups) cold filtered water
12 grams (2 teaspoons) sea salt

1. In the bowl of a stand mixer fitted with the dough hook, combine the flour, yeast, and the cold water. Mix on the lowest speed until the dough just comes together and there is no more dry flour in the bowl. Cover with plastic wrap and set aside to hydrate at room temperature for 30 minutes.
2. Return the bowl to the stand mixer and mix on medium-low speed. Add the salt and mix for 20 minutes more to build strength and until the dough is very smooth and elastic.
3. Turn the dough out onto a lightly floured work surface, shape it into a tight ball, and transfer to a lightly oiled bowl. Cover with plastic wrap and refrigerate at 39°F to 41°F for at least 20 hours and up to 30 hours.
4. Turn the dough out onto a lightly floured surface, allowing it to gently release from the bowl, and cut it into 4 equal pieces, weighing about 250 grams (9 ounces) each, with a dough scraper or knife.
5. Working with one piece of dough at a time, take the four corners and pull and fold them into the center. Do not flatten. The dough will tighten up and take on a round shape. Flip the dough seam side down. Place the palm of your hand on top of the ball, resting your thumb and pinkie against the sides and your other fingertips on the counter. Gently move the ball in circles, taking care to prevent any tears, to create a tight, even ball. Repeat this process with the remaining dough pieces. Place the shaped dough balls on a greased baking sheet. Brush lightly with oil and cover the whole baking sheet with plastic wrap. Set aside at room temperature until the dough has nearly doubled in size, about 2 hours.
6. When ready to bake, preheat the broiler to high or preheat oven to 500°F. Set an inverted baking sheet or a baking stone on the center rack to preheat as well (see Note).
7. Place one dough ball on a well-floured surface and then sprinkle more flour on top. Starting in the center, work the dough into a small disk by pushing your fingers flat into the dough, leaving the edge untouched. Flip over the disk and continue until you have a round disk about 8 inches in diameter.
8. To stretch the dough to the desired size, drape it over the back of your hands and knuckles, fingers bent inward. Gently rotate the dough, stretching it little by little until it is around 12 inches in diameter.
9. Transfer the shaped dough to a pizza peel or a parchment paper-lined inverted baking sheet (see Note). Top as directed in the Pizza Margherita recipe and transfer the pizza to the preheated baking sheet or baking stone. Bake until the crust is lightly charred around the edges and the toppings are cooked, 4 to 6 minutes. Repeat with the remaining dough balls, allowing the oven and the pizza stone or baking sheet to reheat for 10 to 15 minutes before baking the next pizza.
10. Serve immediately.

Note: *A baking stone or steel will give your pizza a better crust, better volume, and incomparable lightness. If you do not have one, an inverted baking sheet or unglazed quarry tiles will work as substitutes. For the best results, preheat the stone, steel, or inverted baking sheet on the center rack for at least 45 minutes before baking your pizza. Recipe cooking times depend upon your baking surface and will be shorter if you use a stone.*

PIZZA MARGHERITA (MARGHERITA PIZZA)

Makes 1 (9-inch) pizza

Southern Italy's most iconic pizza features cow's milk mozzarella, tomato sauce, and basil.

Dough for 1 pizza crust (recipe precedes)
3.5 ounces canned whole tomatoes
Sea salt
Pinch of dried oregano
2 tablespoons extra-virgin olive oil
4.5 ounces mozzarella cheese, cut into ½-inch cubes, excess water squeezed out
5 fresh basil leaves

1. Shape the dough as directed in Impasto per la Pizza Napoletana (Neapolitan-Style Pizza Dough) recipe.
2. Place the tomatoes in a medium bowl, and blend with an immersion blender until they are broken down to a chunky purée. Season with salt, oregano, and 1 tablespoon of the olive oil.
3. Spoon the tomato sauce over the pizza dough to the edge of the raised border and then distribute the mozzarella evenly. Bake as directed in Impasto per la Pizza Napoletana (Neapolitan-Style Pizza Dough) recipe.
4. Garnish with the basil leaves, and drizzle with the remaining 1 tablespoon olive oil.

Recipe reprinted from Katie Parla's Food of the Italian South *(Clarkson Potter, 2019).*

4 WAYS WITH CHOCOLATE HAZELNUT SPREAD

PHOTOGRAPHY BY MAC JAMIESON
REC PE DEVELOPMENT BY TRICIA MANZANERO STUEDEMAN
FOOD STYLING BY KATIE MOON DICKERSON
STY. NG BY LUCY FINNEY

WITH ROASTED HAZELNUTS FOR THOSE CRAVING SOMETHING CRUNCHY AND CREAMY, SMOOTH SPREAD FOR THOSE CRAVING THE DECIDEDLY DECADENT, THESE FOUR ITALIAN CLASSICS EACH GET AN IRRESISTIBLE CHOCOLATE HAZELNUT TWIST

Baci di Alassio page 89

Hazelnut-Pistachio-
Chocolate Salami
page 89

Chocolate
Hazelnut-Filled
Biscotti
page 90

cover recipe

BACI DI ALASSIO

Makes 24 to 30 sandwich cookies (depending on size of piped cookies)

Similar to a macaron but with a little more textured crunch from ground hazelnuts, baci di Alassio, or "kisses of Alassio," are a regional Italian confection native to Alassio, a town in the province of Savona situated on the western coast of Liguria in Northern Italy. We chose to fill our sweet kisses with a chocolate hazelnut ganache that beautifully bolsters their flavor.

- **¼ cup (43 grams) finely chopped 56% cacao semisweet chocolate**
- **¼ cup (77 grams) chocolate hazelnut spread***
- **3 tablespoons (45 grams) heavy whipping cream**
- **14 ounces (400 grams) roasted unsalted whole hazelnuts (about 3 cups)**
- **⅔ cup (134 grams) granulated sugar, divided**
- **¼ cup (21 grams) sifted Dutch process cocoa powder**
- **½ teaspoon (1.5 grams) kosher salt**
- **½ teaspoon (1 gram) instant espresso powder**
- **3 large egg whites (150 grams), room temperature**
- **1 tablespoon (21 grams) clover honey**
- **½ teaspoon (3 grams) vanilla bean paste**

1. In the top of a double boiler, combine chocolate, chocolate hazelnut spread, and cream. Cook over simmering water, stirring occasionally, until chocolate is melted and mixture is smooth and combined. Remove from heat, and let stand at room temperature, whisking occasionally, until thickened, about 1 hour.
2. Preheat oven to 375°F (190°C). Line 2 baking sheets with parchment paper.
3. In the work bowl of a food processor, combine hazelnuts, ⅓ cup (67 grams) sugar, cocoa, salt, and espresso powder; pulse until hazelnuts are as finely ground as possible, stopping to scrape sides of bowl.
4. In the bowl of a stand mixer fitted with the whisk attachment, beat egg whites at medium-high speed until foamy. With mixer on medium-high speed, gradually add remaining ⅓ cup (67 grams) sugar in a slow, steady stream, beating until stiff peaks form. Gradually fold hazelnut mixture into egg white mixture in three additions just until combined. Add honey and vanilla bean paste; fold until well combined.
5. Spoon hazelnut mixture into a pastry bag fitted with a ½-inch open star piping tip (Ateco #826). Pipe 1¼- to 1⅜-inch-wide rosettes or kisses on prepared pans (see Notes); gently pat down or smooth any rough piped ends, if needed. (Alternatively, divide dough into 2-teaspoon scoops [about 12 grams each]; shape into 1¼- to 1⅜-inch-wide disks [about ¼ inch thick].)
6. Bake, one batch at a time, until cookies appear dry and set but are still slightly soft to the touch, 10 to 12 minutes. Let cool completely on pan on a wire rack. (See Notes.)
7. Stir cooled thickened chocolate mixture. Spoon into a pastry bag; cut a ¼-inch opening in tip. Pipe onto flat side of half of cooled cookies. Place remaining cookies, flat side down, on top of filling. Refrigerate for 20 minutes before serving.

**We used Nutella.*

Notes: *If desired, you can use a permanent marker to draw 1¼- to 1⅜-inch-wide circles ¾ to 1 inch apart on 2 sheets of parchment paper. Place, marker side down, on 2 baking sheets. Silicone macaron baking mats with appropriately sized circles can also be used as a guide.*

Cookies may bake with a shiny or matte finish, depending on several factors, but will be delicious all the same.

HAZELNUT-PISTACHIO-CHOCOLATE SALAMI

Makes 10 to 14 servings

The perfect summertime treat, this no-bake Hazelnut-Pistachio-Chocolate Salami recipe is a chocolate lover's dream. Cool and cocoa-rich, our version is chock-full of roughly crushed biscuits (cookies), roasted hazelnuts and pistachios, chocolate hazelnut spread, and even a spritz of fresh orange zest and juice for a citrusy kick.

- **7 ounces (198 grams) digestive biscuits, roughly crushed (about 2¼ cups)**
- **½ cup (66 grams) chopped roasted unsalted hazelnuts**
- **⅓ cup (47 grams) chopped roasted salted pistachios**
- **6 ounces (170 grams) 72% cacao dark chocolate*, chopped (about 1 cup)**
- **2 ounces (57 grams) 31% cacao milk chocolate*, chopped (about ⅓ cup)**
- **⅓ cup (102 grams) chocolate hazelnut spread***
- **⅓ cup (80 grams) whole milk, room temperature**
- **2 tablespoons (28 grams) unsalted butter, melted**
- **¼ teaspoon orange zest**
- **1½ tablespoons (22.5 grams) fresh orange juice**
- **1 tablespoon (7 grams) confectioners' sugar, sifted, plus more for dusting**
- **1 teaspoon (6 grams) vanilla bean paste**
- **¼ teaspoon kosher salt**

1. In a large bowl, stir together biscuits, hazelnuts, and pistachios.
2. In the top of a double boiler, combine chocolates. Cook over simmering water, stirring occasionally, until melted and smooth. Remove from heat. Whisk in chocolate hazelnut spread, milk, melted butter, orange zest and juice, confectioners' sugar, vanilla bean paste, and salt. Add chocolate mixture to biscuit mixture, stirring until well combined.
3. Spoon half of biscuit mixture onto a sheet of plastic wrap, and shape into a compact, rough 9x2-inch log. Wrap in plastic wrap, smoothing, reshaping, and rewrapping log as needed to minimize air pockets or divots in surface; while holding ends of plastic wrap, roll log over work surface, creating a more rounded shape. Repeat with remaining half of biscuit mixture. Refrigerate until firm, at least 3 hours.
4. Unwrap logs; dust on all sides with confectioners' sugar, shaking off excess. Using a serrated knife, cut logs into ¼-inch-thick slices. (See Note.)

**We used Ghirardelli 72% Intense Dark Chocolate, Lindt Classic Recipe Milk Chocolate, and Nutella.*

Note: *For easier slicing, especially for logs refrigerated for longer periods of time, et stand at room temperature for 30 to 40 minutes before slicing.*

CHOCOLATE HAZELNUT-FILLED BISCOTTI

Makes 22 to 24 biscotti

This crunchy Italian classic gets a sweet and nutty chocolate-hazelnut swirl and glaze, making it the perfect accompaniment to another Italian favorite, the cappuccino. Full of toasted, nutty crunch, these biscotti are perfect for those craving a cookie with texture.

- ½ cup (113 grams) unsalted butter, softened
- ⅓ cup (67 grams) granulated sugar
- ¼ cup (55 grams) firmly packed light brown sugar
- 2 large eggs (100 grams), room temperature
- 1 teaspoon (6 grams) vanilla bean paste
- ½ teaspoon (2 grams) almond extract
- 2¼ cups (281 grams) all-purpose flour
- 1 teaspoon (5 grams) baking powder
- 1 teaspoon (3 grams) kosher salt
- ½ cup (154 grams) chocolate hazelnut spread*
- 3 tablespoons (24 grams) very finely chopped dry-roasted unsalted hazelnuts

Chocolate Hazelnut Glaze (recipe follows)

Garnish: chopped dry-roasted hazelnuts

1. Preheat oven to 325°F (170°C). Line a baking sheet with parchment paper.

2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugars at medium speed until fluffy, about 3 minutes, stopping to scrape sides of bowl. Beat in eggs, vanilla bean paste, and almond extract. (Mixture may look a bit broken, but dough will come together.)

3. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating until combined.

4. Divide dough in half. Shape half of dough into a rough 6½x5-inch rectangle. (Keep remaining dough covered to prevent it from drying out.) Place dough rectangle on a lightly floured sheet of parchment paper, and lightly flour top of dough; place another sheet of parchment on top of dough. Roll dough between parchment into a 12x8-inch rectangle; lightly flour dough on both sides to prevent sticking as needed. Remove top parchment. Using a small offset spatula, spread half of chocolate hazelnut spread on top of dough, leaving a ½-inch border around edges. Sprinkle with half of very finely chopped hazelnuts. Starting on one short side and using parchment to help support, roll up dough, jelly roll style. Pinch ends to seal, and tuck edges under to create a rectangular block (about 1 inch tall). Place dough, seam side down, on prepared pan. Repeat procedure with remaining dough, remaining chocolate hazelnut spread, and remaining very finely chopped hazelnuts. Space dough rectangles 3 to 4 inches apart on prepared pan.

5. Bake until golden brown and edges are set, 35 to 40 minutes. (Dough will crack along the top a little—this is normal). Let cool on pan for 10 minutes. Leave oven on.

6. Carefully transfer dough to a cutting board. Using a serrated knife, carefully cut dough diagonally into ¾-inch-thick slices. Place slices, cut side down, 1 inch apart on parchment paper-lined baking sheets.

7. Bake until toasted and centers are mostly dry and firm, 30 to 37 minutes (see Note), turning biscotti halfway through baking. Remove from pan, and let cool completely on a wire rack.

8. Drizzle or spread Chocolate Hazelnut Glaze onto cooled biscotti. Garnish with chopped hazelnuts, if desired. Serve immediately, or let stand until glaze is set, about 30 minutes.

**We used Nutella.*

Note: *This recipe produces crisp biscotti. If you prefer yours with a slightly softer texture, you can toast your biscotti for a shorter period of time.*

Chocolate Hazelnut Glaze

Makes about ⅔ cup

- 1 cup (120 grams) confectioners' sugar, sifted
- ¼ cup (77 grams) chocolate hazelnut spread
- 2 tablespoons (30 grams) water
- ⅛ teaspoon kosher salt

1. In a small bowl, stir together confectioners' sugar, chocolate hazelnut spread, 2 tablespoons (30 grams) water, and salt until smooth and well combined. Use immediately.

NEVER ENOUGH *NOCCIOLA*

Nutella® has become a fast favorite of chocolate-hazelnut lovers. Here, we share a few more chocolate hazelnut spreads native to Italy.

Rigoni di Asiago Nocciolata Hazelnut Spread (including a dairy-free variety!), available at *amazon.com*

Pan di Stelle Cream Cocoa Hazelnut Spread, available at *yummybazaar.com* or *amazon.com*

Baci Perugina Hazelnut and Cocoa Spread, available at *yummybazaar.com*

Baratti & Milano Italian Hazelnut Chocolate Spread, available at *barattiandmilano.com*

Amedei Crema Toscana alla Nocciola, available at *amazon.com*

Venchi Suprema Hazelnut Milk or Dark Chocolate Spread, available at *eataly.com*

Babbi Hazelnut Spread (Crema Nocciole), available at *eataly.com*

CHOCOLATE HAZELNUT SBRISOLONA

Makes 1 (9-inch) torta

Traditionally a peasant dish created out of very few ingredients, sbrisolona *is a favorite of the Lombardia region, specifically the town of Mantua, near Lake Garda. Loosely translated to mean "crumble cake," our* sbrisolona *starts with the traditional cornmeal- and flour-based cake but gets a luxurious layer of chocolate hazelnut spread in the center and a sprinkling of hazelnuts in the crumbly cake mixture as well as on top of the cake. This rustic beauty is best served with espresso or a glass of vin santo, a type of Italian dessert wine.*

- 1⅔ cups (210 grams) fine-ground cornmeal
- 1½ cups (200 grams) 00 flour*
- ⅔ cup (133 grams) granulated sugar
- ½ cup (65 grams) finely chopped unsalted hazelnuts
- ¼ cup (55 grams) firmly packed light brown sugar
- 1¾ teaspoons (8.75 grams) baking powder
- ¾ teaspoon (2.25 grams) kosher salt
- 7 tablespoons (98 grams) cold unsalted butter, cubed
- 2 large eggs (100 grams)
- 1 teaspoon (6 grams) vanilla bean paste
- 1¼ cups (382 grams) chocolate hazelnut spread
- ¼ cup (34 grams) chopped unsalted hazelnuts

1. Preheat oven to 350°F (180°C). Spray a 9-inch springform pan with baking spray with flour. Line bottom and sides of pan with parchment paper.

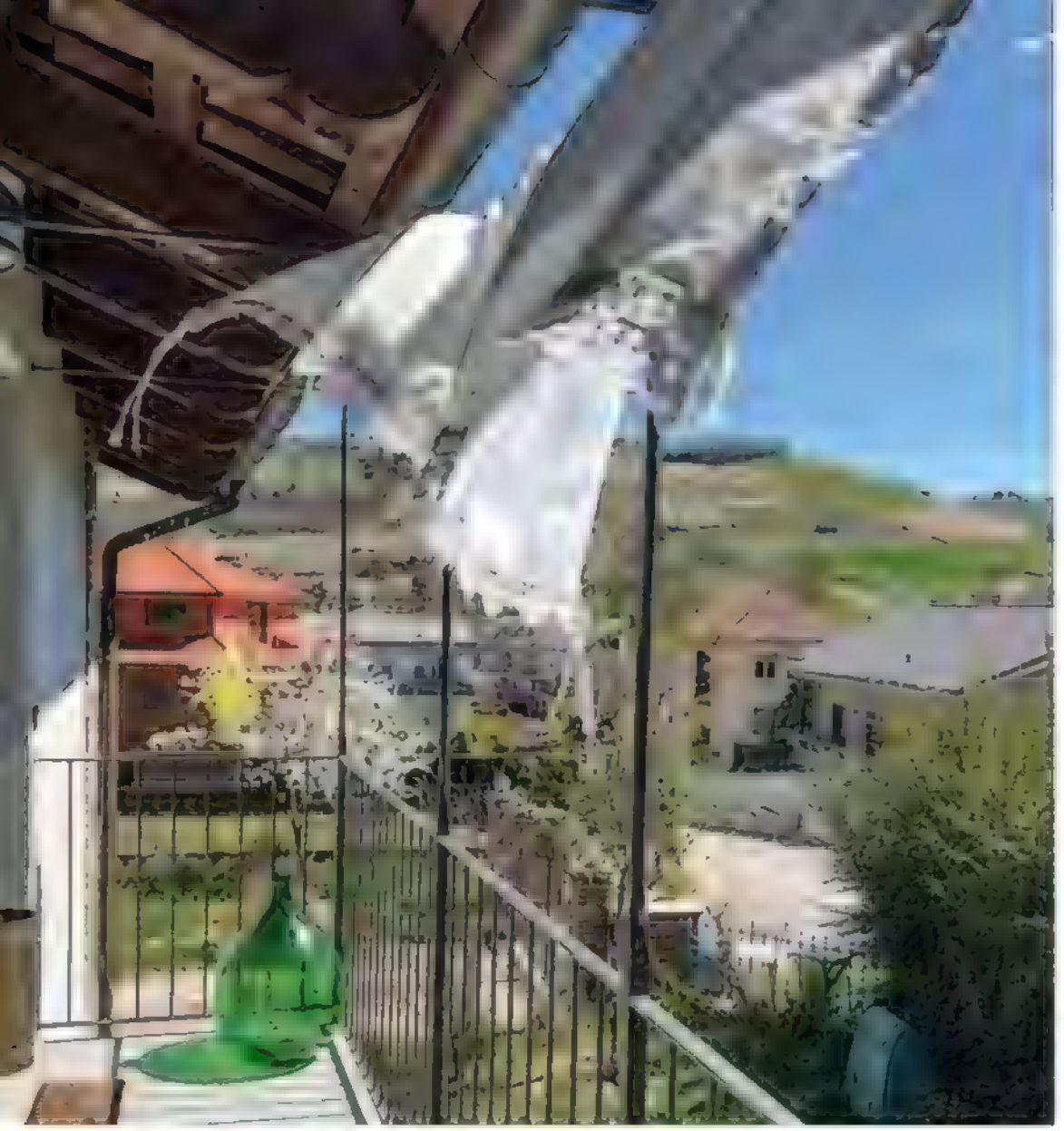
2. In a large bowl, whisk together cornmeal, flour, granulated sugar, finely chopped hazelnuts, brown sugar, baking powder, and salt. Using hands, a pastry blender, or 2 forks, cut in cold butter until mixture is crumbly and butter is the size of small peas.

3. In a small bowl, whisk together eggs and vanilla bean paste; add to cornmeal mixture, and mix with hands until combined but mixture is still crumbly. Sprinkle half of dough crumbles (about 421 grams) evenly into bottom of prepared pan, very gently patting (but not pressing) into an even layer.

4. In a small microwave-safe bowl, heat chocolate hazelnut spread on high in 10-second intervals, stirring between each, until loose and fluid. Spoon chocolate hazelnut spread into a small pastry or resealable plastic bag; cut a ½-inch opening in tip or corner. Pipe over dough in pan, leaving about a ½-inch border; smooth into an even layer as needed. Sprinkle remaining dough crumbles evenly on top, pressing into clumps as desired. Top with chopped hazelnuts.

5. Bake until golden brown and set, 35 to 40 minutes, rotating pan halfway through baking and loosely covering with foil during final 5 to 6 minutes of baking to prevent excess browning. Let cool in pan on a wire rack for 10 minutes. Remove sides of pan; let cool completely on pan base on a wire rack. Use a serrated knife to cut and serve.

**We used Anna Napoletana Unbleached Tipo "00" Extra Fine Flour.*



Piemonte *Perfetto*

STEP INSIDE FERNANDA GIAMELLO'S LAGHNE KITCHEN, WHERE REGIONAL RECIPES ARE CELEBRATED IN HER COOKING CLASSES

BY BROOKE BELL / PHOTOGRAPHY BY JOANN PAI / RECIPES BY FERNANDA GIAMELLO

In Fernanda Giamello's kitchen, you won't find her using measuring cups, a scale, or a kitchen timer. She cooks, bakes, and teaches by sight and feel, relying on her years making traditional Piemontese recipes with her family. The results are rustic, humble, and delicious.

Visit Fernanda at her home that's tucked into a hillside just outside the historic city center of Alba, and you can see hazelnut orchards from her porch and laundry drying on clotheslines in the sun. With doors left open to usher in the breeze, her kitchen has that familiar feel that embraces you like you've walked into your Italian nonna's kitchen. A large farm table, brilliantly topped with a stainless steel work surface, anchors the kitchen and serves as a gathering spot for espresso. Elsewhere, well-loved kitchen tools hang at the ready, antique soup tureens are proudly displayed, and china cabinets house vintage linens and dishware that Fernanda uses throughout her classes.

Fernanda grew up in nearby Barbaresco, an area known for producing some of Italy's best-valued wine from Nebbiolo grapes, and Fernanda's father preserved the region's heritage by raising and growing everything himself on their family farm. Not only did they have cows, sheep, pigs, rabbits, chickens, and goats, but her father also grew grain, vegetables, and fruit.

"[It's] important to learn tradition, the taste, the way to grow," says Fernanda. "Because of this, I don't buy from the supermarket. I know the taste and the way to prepare food."

When Fernanda was 12 years old, her father made a large oven. While he could've purchased an oven, he made one. Every Saturday, Fernanda helped her dad bake bread and pizza for their friends. On Sundays, her mother made pasta. Anniversaries and holidays were always celebrated with food, but her mother also made weekdays special by baking simple apple cakes or crostata with hazelnuts and homemade jam.

Fernanda kept these memories close during her 13-year career as a social worker before leaving her work to spend time at home with her children. When some friends asked for help with their wedding dinner, a new career was born, and Fernanda began working with people in a completely different way. Today, she welcomes guests from around the world into her kitchen for small, hands-on cooking classes.

"Meeting people is very beautiful," says Fernanda. "When people come into my kitchen, I completely forget that it's work for me. It's an experience."

When you take a class with Fernanda, you get more than an experience. You get the opportunity to learn authentic recipes in a home kitchen. From baking *baci di dama* using local hazelnuts to learning how to bring together pasta dough by hand for *plin*, Fernanda walks you through each recipe while recalling their history, sharing family stories, and providing perfect moments along the way. In Italy, it's completely acceptable to stop mid-class for aperitivo, where you can enjoy a crisp glass of Arneis and a bite of local cheese with honey and charcuterie. It's just what is needed to keep baking and cooking, preparing a lovely lunch to linger over at the end of class.

To book a cooking class with Fernanda, email *info@effefood.it*. You can also connect on Instagram (@effefood).

GLOSSARIO | ***Nebbiolo Grapes*:** A red wine grape grown in the Piemonte region. The term "Nebbiolo" may refer to the Italian word for fog (nebbia) as a rolling fog often settles into the Langhe vineyards. Nebbiolo grapes are used to make Barolo, Barbaresco, Roero, and Camera wine varieties.

BIOVA PIEMONTESE

Makes 8 rolls

According to Fernanda, biova are enjoyed at every meal: with jam for breakfast, with salami and cheese for aperitivo, for an after-school snack (maybe with a smear of chocolate hazelnut spread), and with dinner. After a long ferment, portions of dough are rolled into spirals before being smashed through the middle. That's right—smashed. Fernanda uses a special wooden baker's tool purchased in Turin to give her biova their rustic shape, but we found that a plastic bowl scraper works well.

- **1½ cups (350 grams) water, room temperature (70°F/21°C)**
- **1¾ teaspoons (5 grams) active dry yeast**
- **4¾ cups (603 grams) bread flour**
- **2 teaspoons (10 grams) extra-virgin olive oil**
- **1 teaspoon (6 grams) fine sea salt**

1. In a large bowl, whisk together 1½ cups (350 grams) water and yeast until dissolved and well combined. Add flour, and stir until combined. Add oil and salt; knead dough until mostly smooth and homogeneous, about 5 minutes. (Dough will start out shaggy but will come together.) Cover dough in bowl, and let rise in a warm, draft-free place (75°F/24°C) for at least 10 hours.
2. On a very lightly floured surface, knead dough for 2 minutes. Cover and let stand for 10 minutes.
3. Line 2 baking sheets with parchment paper.
4. Divide dough into 4 portions (about 237 grams each). Shape each portion into about a 16-inch log and flatten slightly; starting from one short side, roll up dough, jelly roll style, into a standing snail-like shape with seam side facing down. Using a plastic bench scraper held perpendicular to work surface, cut each in half lengthwise from spiraled side to spiraled side. Place, cut side up, on prepared pans. Cover with very lightly greased plastic wrap; let rise in a warm, draft-free place (75°F/24°C) for at least 30 minutes.
5. Preheat oven to 425°F (220°C).
6. Bake for 15 minutes. Reduce oven temperature to 350°F (180°C), and bake until golden and crusty, about 15 minutes more.

GLOSSARIO | ***Aperitivo*:** A bittersweet, herbal liqueur often enjoyed right before dinner. Campari, Aperol, and Martini Rosso are all famous Italian aperitivi you can enjoy from 6 p.m. to 8 p.m., the languid time between work and dinner.

GRISSINI

Makes 54 to 60 breadsticks

Grissini *are crunchy, slender breadsticks that make an appearance on most restaurant and aperitivo tables around Italy. Though their shape and name changes as you travel throughout the country, the history of grissini is linked to Turin, the capital of the Piemonte. And while only a few ingredients are needed to make grissini, most Italians choose to purchase them instead of baking at home. But they are incredibly satisfying to make, so in honor of Fernanda's dad's philosophy, why buy what you can bake at home?*

- **5¾ cups plus 3 tablespoons (754 grams) bread flour**
- **1⅔ cups (400 grams) water, room temperature (70°F/21°C)**
- **3¼ teaspoons (10 grams) active dry yeast**
- **1 teaspoon (4 grams) granulated sugar**
- **⅓ cup plus 1 teaspoon (80 grams) extra-virgin olive oil**
- **2½ teaspoons (15 grams) fine sea salt**
- **Corn flour or plain cornmeal, for dusting**

1. In a large bowl, combine flour and 1⅔ cups (400 grams) water. Let stand for 15 minutes. Add yeast and sugar; knead until combined. Add oil and salt; knead until a soft, elastic, smooth dough forms, 5 to 7 minutes. Cover dough in bowl; let stand at room temperature for at least 10 hours.
2. Preheat oven to 425°F (220°C). Line baking sheets with parchment paper.
3. Punch down dough; let stand for 10 minutes. On a very lightly corn flour or cornmeal dusted surface, divide dough into small strips (about 0.75 ounces or 21 grams each). Roll into about 15-inch ropes; holding ropes from both ends, shake dough up and down in cornmeal or corn flour to help lengthen. Place 1 inch apart on prepared pans.
4. Bake, one batch at a time, until golden, 10 to 15 minutes. Let cool completely. Store in a bread bag or airtight container for several days.

BACI DI DAMA

Makes about 90 sandwich cookies

Baci di dama, *which translates to "lady's kisses," are a traditional Piemontese recipe. These marble-size cookies are made from ground hazelnuts and sandwiched together with melted chocolate. Fernanda says these incredibly poppable and addictive cookies tell the story of the region, and they do. When hazelnuts met chocolate, perfection ensued.*

- ¾ cup plus 2 teaspoons (100 grams) all-purpose flour
- 1 cup plus 2 teaspoons (100 grams) finely ground hazelnut flour
- 7 tablespoons (98 grams) firmly packed light brown sugar
- 7 tablespoons (98 grams) unsalted butter, cubed and room temperature
- Pinch fine sea salt
- ⅓ cup (50 grams) 70% cacao dark chocolate, melted

1. Preheat oven to 325°F (170°C). Line 3 baking sheets with parchment paper.
2. In a large bowl, place all-purpose flour, and make a well in the center. Add hazelnut flour, brown sugar, butter, and salt. Knead together by hand until combined and a dough forms.
3. Scoop dough (about a rounded ¼ teaspoon or 2 grams each; see Notes), and gently shape into ½- to ⅝-inch balls. Place ¾ inch apart on prepared pans.
4. Bake, one batch at a time, until tops appear dry and set, 7 to 12 minutes. (Bottoms will be lightly golden, but warm cookies will still be quite tender to touch; see Notes.) Let cool completely on pans on wire racks.
5. Spread a small amount of melted chocolate on flat side of 1 cooled cookie; place another cookie, flat side down, on top of chocolate. Repeat with remaining cookies and remaining melted chocolate.

Notes: *We provided a volume and gram measurement for dough balls as a reference, but feel free to eyeball the appropriate size when portioning dough.*

This is a very tender dough, so be gentle while shaping into balls, and let cool completely on pans before attempting to touch or move.

RAVIOLI DEL "PLIN" AL BURRO E SALVIA

Makes 6 to 8 servings

You haven't truly had pasta until you've had Fernanda's handmade plin *and tagliatelle pasta. Plin, which refers to the pinch made to close each piece of pasta, is the ravioli shape typical of the Langhe. It's often filled with a mixture of ground meats, grated cheese, and eggs. The simplest of sauces, melted butter and fresh sage, lets the filling and egg-rich pasta shine. The same pasta dough can easily be hand-cut into tagliatelle, which needs nothing more than butter and chopped hazelnuts.*

Filling:

7 ounces (198 grams) roasted veal, cubed
4.5 ounces (128 grams) roasted pork loin, cubed
3.5 ounces (100 grams) boiled rice
1.75 ounces (50 grams) sautéed spinach
1.75 ounces (50 grams) grated Parmesan cheese
1 large egg (50 grams)
Fine sea salt, to taste
Ground black pepper, to taste

Pasta:

4 cups plus 2 tablespoons (550 grams) 00 flour
¼ teaspoon (1.5 grams) fine sea salt
4 large eggs (200 grams)
3 large egg yolks (56 grams)
3 to 4 tablespoons (45 to 60 grams) water, if needed

Sauce:

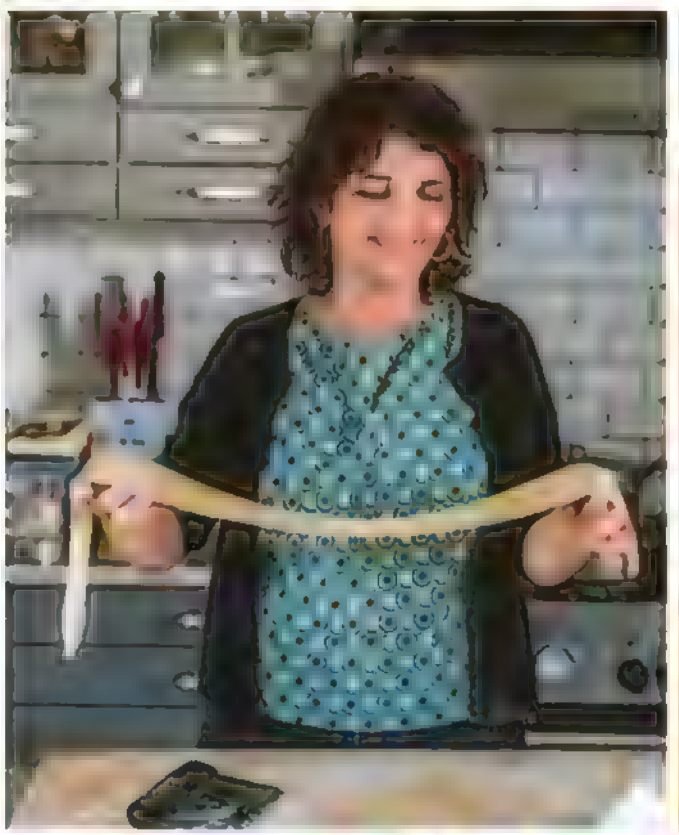
1 cup (227 grams) unsalted butter
Fresh sage leaves

Garnish: freshly grated Parmesan cheese, thinly shaved white truffle

1. For filling: In the work bowl of a food processor, place veal and pork; pulse a few times until chopped. Add rice and spinach; pulse until mixture is finely chopped. Add cheese, egg, salt, and pepper; pulse until well combined, stopping to scrape sides of bowl and stirring by hand if needed.
2. For pasta: On a clean surface, place flour and salt in a mound; make a hole in center. Add eggs and egg yolks. Begin drawing flour into eggs with your fingertips, mixing to combine into a sticky dough, adding water a little at a time, if needed; gently knead, pinching egg mixture into pieces and working back together, until a firm, elastic, smooth dough forms.
3. Divide dough into 4 tennis ball-size portions. Flatten and lightly flour each piece. Using a pasta machine, roll dough into very thin sheets.
4. Working with 1 sheet at a time, place pasta on a floured surface with a long side closest to you. Spoon or pipe small mounds of filling (about a rounded ¼ teaspoon or 2 grams each) along long edge of pasta, leaving about a ¼-inch (½-centimeter) border around each mound. Fold pasta over just so filling is covered, pressing to seal; if needed, lightly trace water around each mound to help pasta adhere. Apply a little pressure with your thumb and index finger in space between each mound of filling. Using a fluted pastry wheel, cut filled pasta into one long rope; cut between filling mounds in one motion, starting from folded side. Place ravioli on a lightly floured rimmed baking sheet. Repeat process with remaining pasta and remaining filling. (You may have some filling left over.)
5. Bring a large saucepan of salted water to a boil. Add ravioli, and cook until they float to surface, 1 to 2 minutes. Drain well.
6. For sauce: In a large saucepan, cook butter over medium heat until melted. Stir in sage, and remove from heat. Coat cooked ravioli in sauce. Garnish with cheese and white truffle, if desired.

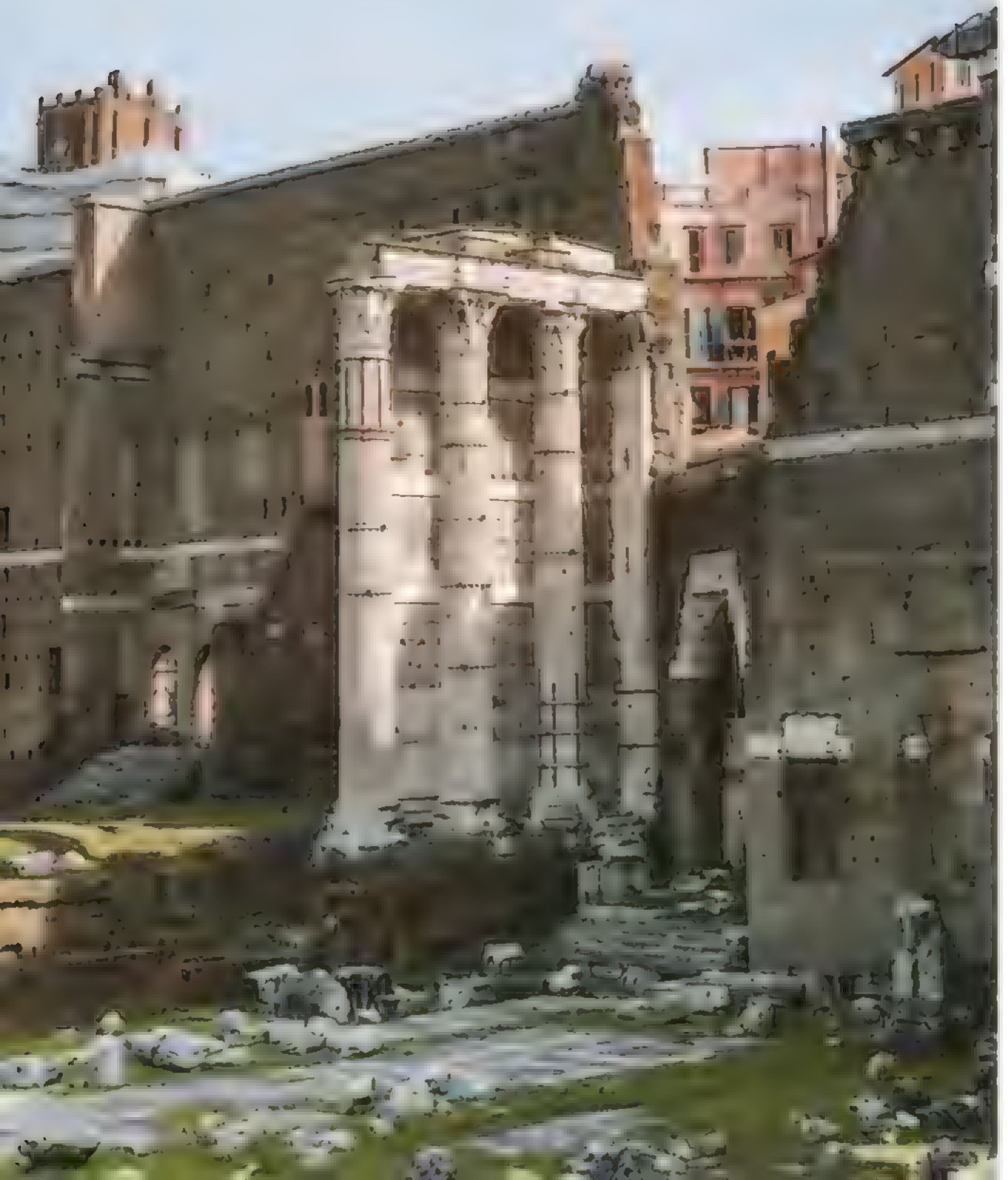
CUT YOUR OWN TAGLIATELLE

Divide rolled pasta sheets into sections, if needed. On a floured surface, flour top of one pasta sheet; starting from one short side, roll pasta sheet up, flouring as needed. Using a sharp knife, cut rolled pasta crosswise into ⅛- to ¼-inch-thick (0.33- to 0.5-centimeter-thick) slices. Toss pasta slices in flour after cutting.



My ROMAN BREAKFAST QUEST

A DELICIOUS, CARB-FILLED MISSION THROUGH ANCIENT ROMA



BY BRIAN HART HOFFMAN
PHOTOGRAPHY BY JOANN PAI

Pizza for breakfast? Yes, it's a thing. When I visited Roma (Rome) to produce this issue, I was amazed by the number of people lined up for a slice of pizza to start their day. Pizza was only part of the reason I wanted to go on the ultimate Roman breakfast quest. When the Rome episode of *Stanley Tucci: Searching for Italy* aired, I learned about *maritozzo* and knew I had to discover it for myself. I turned to author Katie Parla as a trusted source for food in Rome and asked her to show me around her home city. Those of you who know me know I don't get up early for much, but the bakeries we visited made the early alarm worth it.

MAGLIOSSI
FAMIGLIA

GLOSSARIO

***Colazione*:**
breakfast, or the first meal of the day

First up was a trip to Panificio Bonci in the Prati neighborhood for its famed *pizza bianca*. Gabriele Bonci, owner and master baker, is one of Italy's most important baking figures, and he's essentially reengineered Roman pizza, from the grain up. At first sight, you might think this flatbread is focaccia, but it's not. I learned that pizza bianca isn't enriched and doesn't have a second rise. You can enjoy it on its own as an incredible piece of bread or have it split and stuffed with mortadella before getting a generous douse of olive oil. Bonci has plenty of other sweet and savory items that will tempt you, including its *suppli*, the Roman version of arancini, a cheesy fried rice ball, and, of course, maritozzo. But that will have to wait.

With pizza on my mind, we continued to Antico Forno Roscioli near the Campo de' Fiori, where I queued with Romans headed to school and work for a savory slice of *pizza rossa*. While this bustling bakery was founded in 1972, the building itself was established as a bakery in 1824. Today, it's a hot spot for this traditional breakfast pizza, among other things. An extra-virgin olive oil-enriched tomato sauce tops the raw dough of the rossa before being baked. There's no cheese. No toppings. Just sauce and the crispiest crust I've ever eaten.

Extremely happy from my two pizza adventures, I took in the incredible history around me as we walked past the Foro Romano (Roman Forum) and Colosseo (Colosseum). By the time I reached Pasticceria Regoli, I was practically giddy thinking about tasting my first maritozzo. But before I tell you about that experience, let me tell you about Regoli, which has been a family business for more than 100 years. The Regolis originally hailed from Tuscany, where they were charcoal makers. Today, the bakery cases are full of delightful items, from cannoli to some of the most beautiful cakes I saw in Italy. They even have a coffee shop next door, where I immediately spotted the pass-through window where pastries are delivered to guests standing at the counter for coffee. My kind of place!

But now, for my first taste of maritozzo . . . This old-school Roman brioche-style bun is split and loaded with whipped cream. I mean *loaded*. After my first bite, I can declare it my favorite breakfast. Ever. There's no denying a soft bun filled with cream. It was truly transformational.

Don't worry! There was still another breakfast pastry to try: the *cornetto*. I stopped in the relatively new Casa Manfredi, where all the pastries are made in-house, including this Italian staple. The cornetto, named for its shape featuring two "horns," is made from Italian brioche laminated with layers of butter, which gives it a denser texture when compared to its French cousin, the croissant. Casa Manfredi has plenty of café tables out front where you can laze about and plan your next stop.

After a full morning—literally—we needed coffee. Katie and I popped into Faro Caffè, the first independent specialty coffee shop in Rome, where you'll find more than espresso and cappuccino. Here, at a funky coffee shop that breaks all the proverbial rules, I learned that there's basic coffee etiquette visitors should follow. Cappuccino shouldn't be taken after lunch, only espresso, and espresso should be taken in one sip. Caffeinated and energized, I was ready for my next discovery. That's the incredible thing about Rome: surprise, beauty, and history is around every corner.

Visiting Roma? Book a walking food tour with Katie, and she will work with you to customize an itinerary. Connect with her at *katieparla.com* or on Instagram (@katieparla).

GO THERE:

Antico Forno Roscioli
Via dei Chiavari, 34
anticofornoroscioli.it

Casa Manfredi
Viale Aventino, 91/93
casamanfredi.it

Faro Caffè
Via Piave, 55
farorome.com

Panificio Bonci
Via Trionfale, 36
bonci.it

Pasticceria Regoli
Via dello Statuto, 60
pasticceriaregoli.com

TOSTATO
ARTIGIANALMENTE

Maritozzi

THESE PILLOWY, WHIPPED CREAM-PACKED BUNS DATE ALL THE WAY BACK TO THE MIDDLE AGES, BUT DUE TO A RECENT RISE IN POPULARITY, ROMANS, AS WELL AS THE REST OF THE WORLD, ARE REDISCOVERING THE WONDERS OF *MARITOZZI*

BY OLIVIA KAVANAGH
RECIPE DEVELOPMENT BY TRICIA MANZANERO STUEDEMAN

No visit to Italy is complete without the uniquely Italian experience of sitting under the bright sun of an Italian summer, sipping away at an espresso, and savoring the sweet splendor of a fresh *maritozzo* served alongside it. A pillowy, yeasted bun practically bursting with cloudlike whipped cream, it beckons all those around to take a bite. Sweet summertime splendor, and the very essence of la dolce vita, in a single bun. With a maritozzo for breakfast and a leisurely morning ahead, life truly is just a little bit sweeter.

Thought to be inspired by various other honey-sweetened loaves already in existence, as well as *pagnotelle*, a type of savory filled bun made to fit into the saddlebags of laborers who needed a source of sustenance on the go, *maritozzi* quickly became popular thanks to none other than the Roman Catholic Church. The maritozzo first gained widespread appeal in Rome in the Middle Ages, as the church allowed it to be eaten during the traditional period of fasting during Lent. As for its name, *maritozzo* is derived from *marito*, the Italian word for "husband." Some say that this is because prospective husbands used to give maritozzi decorated with sugar to their brides-to-be, hiding a ring or small precious object in the center to propose. Another legend says the girls who made the best maritozzi were more likely to be the first to find husbands. Maritozzi were even a token of love shared on the first Friday of March between couples, serving as a type of Valentine's Day-like gift. Given their irresistible appeal, it's no wonder maritozzi became a symbol of love.

Around the 1950s and '60s, maritozzi reached peak popularity, with the simple sweet offered at nearly every *caffè* and *pasticceria* in Rome. Since then, the *cornetti*, an Italian pastry that falls somewhere between a croissant and brioche, has taken over the Italian caffè counter. (If you're looking for something similar, be sure to check out our Chifferi recipe on page 73.) However, due to a recent resurgence in popularity, it seems maritozzi are everywhere once again. Traditionally, the long buns were dotted with raisins, sometimes accompanied by pine nuts and candied orange peel, and then split and filled to the brim with *panna*, a subtly sweetened whipped cream. Today, a simpler variety, made up of an enriched bun filled with panna, reigns supreme. And though originally intended to be a breakfast bun, maritozzi have evolved to include a range of fillings, even savory ones, and to be eaten at any time of the day.

And Romans are not the only ones known for their sweet, cream-filled buns. In Sweden, there's the *semla*. Traditionally eaten on Shrove Tuesday, the bun is flavored with cardamom and then filled with almond paste and whipped cream. *Roombroodjes*, or cream rolls, are a Dutch specialty, shaped to be slightly more oblong than maritozzi and filled with rich and creamy pastry cream instead of the classic whipped cream.

Devonshire splits also closely resemble maritozzi but are filled with clotted cream and jam, similar to how one might enjoy other traditional teatime treats like British scones. Chinese bakeries are also no stranger to these beautiful buns, with Hong Kong varieties often getting glazed with a sweet coconut syrup before being filled with whipped cream (though some come served without any cream filling at all, letting the sweet bun shine). But perhaps the closest to the maritozzi is the Scottish cream bun, which, aside from its shaping, is nearly identical, with its rich outer bun and whipped cream filling.

Should you find yourself in Rome looking for one of these subtly sweet pastries, you have a couple of options. To start, one couldn't talk about maritozzi without mentioning the famed Pasticceria Regoli, an artisan pastry shop founded in 1916 in the heart of Rome. Pasticceria Regoli produces all its desserts following the most ancient recipes, letting years of tradition speak for themselves. On offer, the classic, colossally sized maritozzo with cream and the *quaresimale*, or the Lenten maritozzo, smaller in size and studded with candied fruit and raisins. Then there are newer establishments like Maritozzo Rosso that are redefining all that maritozzi can be. With a menu full of fun and creative savory combinations, like maritozzo with sautéed escarole, olives, and pine nuts or maritozzo with Genoese-style lamb meatballs, the possibilities are endless for those daring enough to step outside tradition.

Bakers in the US are even trying their hand at Italian tradition. Born + Bread Bakehouse in Lakeland, Florida, fills its buns with the traditional whipped cream but adds fresh Florida strawberries for a burst of sweet flavor. Hana Quon, the pastry chef at Cafe Madeleine in Boston, Massachusetts, created a Ferrerotozzi Rocher, filled with chocolate Chantilly cream and hazelnut praline and then dipped in chocolate and toasted hazelnuts and dusted with cocoa powder. When it comes to maritozzi, the sky is the limit.

Every year in Rome, the beginning of December is marked with a day celebrating the magnificent maritozzo, with vendors across Rome selling the sweet in all forms and flavor combinations. Unfortunately, we don't all have the luxury of being able to jet off to Rome for one of these delicious buns—and we would never ask you to wait until December to celebrate it—so we've created a recipe to enjoy anytime and anywhere. Whether you're yearning to woo your sweetheart with Italian tradition or simply looking to take a piece of Rome into your home kitchen, these maritozzi are the perfect recipe to add a little decadence to your day.

MARITOZZI

Makes 10 buns

Starting with a pillowy dough enriched with olive oil and infused with lemon zest, we filled our buns with a lusciously light and creamy Vanilla Whipped Cream. These buns will bring a taste of Italy to your very own kitchen, regardless of location.

Preferment:

- ¼ cup (60 grams) warm water (110°F/43°C to 115°F/46°C)
- 1 teaspoon (3 gram) active dry yeast
- ½ teaspoon (2 grams) granulated sugar
- ½ cup (63 grams) all-purpose flour

Dough:

- ½ cup (120 grams) warm whole milk (110°F/43°C to 115°F/46°C)
- 1¼ teaspoons (4 grams) active dry yeast
- 3 to 3¼ cups (375 to 406 grams) all-purpose flour, divided
- 2 large eggs (100 grams), room temperature

- ¼ cup (56 grams) olive oil
- 3½ tablespoons (42 grams) granulated sugar
- 1 tablespoon (21 grams) honey
- 2 teaspoons (6 grams) kosher salt
- 1½ teaspoons (4 grams) tightly packed lemon zest
- 1 teaspoon (4 grams) vanilla extract
- 1 large egg (50 grams), lightly beaten
- 1 tablespoon (15 grams) whole milk

Vanilla Whipped Cream (recipe follows)

1. For preferment: In a medium bowl, whisk together ¼ cup (60 grams) warm water, yeast, and sugar. Let stand until foamy, 5 to 10 minutes. Stir in flour until well combined; cover and let stand in a warm, draft-free place (75°F/24°C) until mixture is puffed and bubbly, 40 minutes to 1 hour. (Mixture will start thick but will loosen as it sits.)
2. For dough: In the bowl of a stand mixer, whisk together warm milk and yeast by hand until combined and dissolved. Add preferment, 1 cup (125 grams) flour, room temperature eggs, oil, sugar, honey, salt, lemon zest, and vanilla; using the paddle attachment, beat at low speed until combined, 1 to 2 minutes, stopping to scrape sides of bowl. Gradually add 2 cups (250 grams) flour, beating just until combined.
3. Switch to the dough hook attachment. Beat at low speed until a soft, elastic, somewhat sticky dough forms, 7 to 10 minutes, stopping to scrape sides of bowl and dough hook; add up to remaining ¼ cup (31 grams) flour, 1 tablespoon (8 grams) at a time, if dough is overly sticky. (Dough should pass the windowpane test [see Note] but may still stick to bottom and sides of bowl.)
4. Oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 1 to 1½ hours.
5. Line 2 baking sheets with parchment paper.
6. Punch down dough; cover and let stand for 10 minutes. On a very lightly floured surface, divide dough into 10 portions (about 82 grams each). Gently shape each portion into a ball, pinching any seams to seal. Cover and let stand for 20 minutes.
7. On a lightly floured surface, place 1 dough ball seam side up; press or roll into a 4-inch-wide disk. Starting with top edge or one 4½-inch-long side, fold and roll dough, about ½ inch at a time, gently pressing to seal after each roll. Repeat until you have a cylinder, and firmly pinch seam to seal. Pinch ends closed; fold in, and pinch to secure. Roll seam to bottom, and gently roll to form an evenly thick 5- to 5½-inch-long log. Repeat with remaining dough. Place, seam side down, 2 to 2½ inches apart on prepared pans. Cover and let rise in a warm, draft-free place (75°F/24°C) until nearly doubled in size and dough holds an indentation when poked, 45 minutes to 1 hour.
8. Preheat oven to 350°F (180°C).
9. In a small bowl, whisk together beaten egg and milk. Brush tops of buns with egg wash.
10. Bake, one batch at a time, until golden brown, 10 to 15 minutes. Remove from pans, and let cool completely on wire racks.
11. Using a serrated knife held perpendicular to cutting surface, split rolls lengthwise down center, stopping just short before cutting all the way through. Divide Vanilla Whipped Cream evenly among buns (about ¾ cup or 90 grams each). Using a small offset spatula, let the contours of the bread act as a guide as you spread, sculpt, and round the cream as needed. Serve immediately.

Note: *To use the windowpane test to check dough for proper gluten development, lightly flour hands and pinch off (don't tear) a small piece of dough. Slowly pull the dough out from the center. If the dough is ready, you will be able to stretch it until it's thin and translucent like a windowpane. If the dough tears, it's not quite ready. Beat for 1 minute, and test again.*

Vanilla Whipped Cream

Makes about 7 cups

- 3½ cups (840 grams) cold heavy whipping cream
- ½ cup (100 grams) granulated sugar
- 1 teaspoon (4 grams) vanilla extract
- ¼ teaspoon kosher salt

1. In the bowl of a stand mixer fitted with the whisk attachment, beat all ingredients at medium-high speed until medium-stiff peaks form. Use immediately.

MARITOZZO SHAPING

1. Starting with top edge or one 4½-inch-long side, fold and roll dough, about ½ inch at a time, gently pressing to seal after each roll.

2. Repeat until you have a cylinder, and firmly pinch seam to seal.

3. Pinch ends closed; fold in, and pinch to secure.

4. Roll seam to bottom, and gently roll to form an evenly thick 5- to 5½-inch-long log.

AMARETTI AMORE

A QUICK, CHEWY TAKE ON THE ITALIAN CLASSIC

SOFT AMARETTI COOKIES

Makes about 28 cookies

Derived from the Italian word for bitter (amaro), the almond-rich amaretti cookie popped up in Italy in the Middle Ages. Though they can often be crunchy like biscotti, our fast take on these crinkly cookies promises a soft, chewy crumb and unparalleled sweet almond flavor.

- **10 ounces (284 grams) blanched almonds, lightly toasted (about 1¾ cups) (see Notes)**
- **1¼ cups (250 grams) granulated sugar, divided**
- **¾ cup (90 grams) confectioners' sugar, divided**
- **¾ teaspoon (2.25 grams) kosher salt**
- **2 large egg whites (60 grams), room temperature**
- **¾ teaspoon (3 grams) almond extract**
- **¾ teaspoon (3 grams) vanilla extract**

1. Preheat oven to 300°F (150°C). Line 2 baking sheets with parchment paper.
2. In the work bowl of a food processor, combine almonds and ¾ cup (150 grams) granulated sugar; pulse until almonds are finely ground, stopping to scrape sides of bowl. Add ¼ cup (30 grams) confectioners' sugar and salt; pulse until combined. Add egg whites, one at a time, pulsing until combined after each addition. Add extracts, and pulse just until a dough forms.
3. In a small wide bowl, place remaining ½ cup (100 grams) granulated sugar. In another small wide bowl, place remaining ½ cup (60 grams) confectioners' sugar.
4. Scoop dough by tablespoonfuls (about 18 grams each), and roll into balls. Roll dough balls in granulated sugar; roll in confectioners' sugar. Place 1 to 1½ inches apart on prepared pans.
5. Bake, one batch at a time, until tops are cracked, bottoms are golden, and edges are set but still give slightly when pressed, 20 to 24 minutes, rotating pan halfway through baking. Let cool on pan for 5 minutes. Remove from pan, and let cool completely on wire racks.

Notes: *If you can't find blanched almonds, you can always blanch your own. In a large heatproof bowl, cover desired amount of almonds with boiling water. Let stand for 1 minute; thoroughly drain in a fine-mesh sieve, and run under cold water. Pinch, peel off, and discard almond skins. Pat blanched almonds completely dry before prepping as directed.*

To toast, bake blanched almonds at 350°F (180°C) until lightly toasted, 4 to 7 minutes, stirring occasionally.

bake FROM SCRATCH®

Announcing our 2022

BAKING RETREATS

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Our 2022 baking retreats will satisfy the wanderlust cravings of the most intrepid bakers. You'll learn top tips for baking French pastries in Lyon, master pie-baking in New England, and step inside our new test kitchen in Birmingham, Alabama, to get ready for the holidays!

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